



Featuring
Cleophus Quealy Beer Company

WEDNESDAY, SEPTEMBER 27, 2017

ROOT VEGETABLE TERRINE

house crescenza cheese, carrot top, apricot gremolata
Saison 4.5% abv

CHICKEN FRIED LANGOUSTINE

pickled okra, corn succotash
Tropic Blunder 8.5% abv

SHEFTALIA

rye chicken stuffing, peach gastrique
Session Pale 3.6% abv

BLUE CORN DUCK TAMALES

mole, house crème fraîche, tamarind pumpkin purée
Mr. Mole 11.0% abv

SPENT GRAIN DOUGHNETTES

maple, chocolate, sprinkles
Maple Tripe 9.5% abv

\$65 per person

(excluding tax and gratuity)

Join us next month for another beer or wine-pairing dinner, featuring carefully crafted and quintessentially Californian dishes inspired by our brewmaster's and winemaker's seasonal selections. Ask your server for details.

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.