



Winter Beer Dinner

“Winter” is the Theme

Thursday, February 2, 2012, 6:00 PM
5 Courses, \$50 / Seat, 50 Seats Available

Course 1 ~ Summer’s End
Creamy Chestnut Soup with Candied Walnuts

Course 2 ~ Facelift IPA
Pan Seared Scallops with Lemon Dust,
Chipotle Beurre Blanc, Mashed Parsnips and Arugula

Course 3 ~ Downtown Smoky Brown
Tourtiere

This match between beer and food might be the best ever conceived in our example of French-Canadian cuisine matched to a smoky American brown ale. Tourtiere is a hugely traditional pie made of minced pork, chicken and beef. Our house crust surrounds a secret recipe filling. The pie is plated over grilled leeks and served with spicy brandied berries.

INTERMISSION

Course 4 ~ Dunkelweizen
Frenched Pork Medallions with Cranberry-Cilantro-Chili Salsa

Course 5 ~ Wicked Big Stout
Hot Cocoa Cookie

*To Sign up, talk to your Server,
Bartender or Manager*