



Brewmasters Dinner

MENU

— COURSE 1 —

GERMAN PILSNER

Pilsner & Gruyere fritters, garlic drizzle, chive

— COURSE 2 —

MAPLE BAY FRESH HOP HAZY IPA

Smoked beets, tuscan salad mix, fresh hop hazy ipa dressing, shaved brussel sprouts, pickled onions, goats cheese, candied pecans, pretzel crostini

— INTERMEZZO —

PASSIONFRUIT SOUR PALATE CLEANSER

Cucumber and Passionfruit sour granita, micro mint

— COURSE 3 —

OKTOBERFEST LAGER

Oktoberfest Lager brined pork belly, toasted brioche, beer mustard seeds, black cherry gastrique, pea tendril garnish, celery root puree

— COURSE 4 —

DRY IRISH STOUT

8 hour stout braised bone in short rib, potatoes fondant, Irish Stout demi glaze, carrot puree, amaranth and pea tendril garnish

— COURSE 5 —

PEACH SOUR COBBLER

Warm Peach cobbler, peach sour caramel, peach ice cream, micro mint garnish