



# Beer Pairing Dinner

Presented by Brewery Chefs - Chayne Holtfreter, Ryan Derra & Jose Chavez-Saavedra,  
Brewery Manager Andy Durocher & Brewmaster Dale Sakschewski

## First Course

### *Salmon Wellington*

Baked fresh salmon wrapped in puff pastry with a spinach, feta & dijon filling.

*Paired with Oroveza: Mexican Style Lager*

## Second Course

### *Crispy Prosciutto & Sugared Berry Salad*

Radicchio, endive, arugula & basil mix topped with crispy prosciutto, goat cheese, sugared blueberries & raspberries drizzled with a strawberry rhubarb vinaigrette.

*Paired with Wild Hare: Pepper Pale Ale*

## Main Course

### *Smoked Elk Loin*

Smoked elk tenderloin with blackberry demi-glace. Served with sweet potato puree, roasted romanesco broccoli & a crispy sweet potato nest.

*Paired with Celtic Dream: Irish Stout*

## Dessert

### *Honey Lavender Cake*

Honey cake infused with lavender, honey drizzle, lavender icing & honey combs.

*Paired with Dancing Trees: Hefeweizen*