



Beer Pairing Dinner

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

First Course

Chorizo Oysters

Fresh Oysters baked with chorizo & topped with a parmesan panko crust.

Paired with Cash Out - American Lager

Second Course

Baby Gem Salad

Tender baby gem lettuce tossed with cantaloupe, cucumber, radish, feta & almonds, served with a champagne vinaigrette.

Paired with Ice Aged - Cold India Pale Ale

Main Course

French Cut Pork Loin Chop

Bone in Pork loin stuffed with apricot, cherries, goat cheese, and arugula served with parsnip curry puree and tri color cauliflower.

Paired with Feather Falls Thunder - Apricot Wheat Ale

Dessert

Berry Mousse Trio

Chocolate tart with blackberry mousse, almond cake topped with blueberry mousse & a chocolate cup filled with strawberry mousse

Paired with Crouching Cougar - Bailey Wine