



Beer Pairing Dinner

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

First Course

Roasted Pork Belly

Roasted pork belly with fried apple puree, braised
cipollini onion, shaved fennel & umami caramel.

Paired with Oktoberfest: Festbier

Second Course

Tomato Salad

Heirloom tomatoes with nectarines, basil, paneer
cheese, shitake crisp & anchoñade sauce.

Paired with Dancing Trees: Hefeweizen

Main Course

Braised Short Rib

Dunkelweizen braised short rib mole
with creamy polenta & soffritto.

Paired with Slam Dunkel: Dunkelweizen

Dessert

Hazelnut Financier

Hazelnut cake with poached pear, caramel, candied
hazelnuts & cinnamon chantilly whipped cream.

Paired with Thunder Ale: Apricot Wheat Ale