



Beer Pairing Dinner

Presented by Brewery Chefs Cha Vang, Ryan Derra & Christopher Stanifer, Brewery Manager Andy Durocher & Brewmaster Dale Sakschewski

First Course

Creole Jumbo Prawn Pirogue

Marinated prawn & savory jalapeño corn cake nestled in a corn husk “canoe”, floating on a bed of sauce piquant, with smoked paprika oil & cilantro.

Paired with Oroveza - Mexican Style Lager

Second Course

Summer Squash & Crab Salad

Lump crab wrapped with summer squash on a bed of frisée with heirloom cherry tomatoes, carrots, micro greens & white balsamic vinaigrette.

Paired with Feather Light - American Light Lager

Main Course

Beef Tenderloin Roulade

Herb crusted beef tenderloin filled with mushroom duxelle & leeks, with candied carrots, trinxat potatoes & brown butter sauce.

Paired with Oak Aged Doppel Down - Doppelbock

Dessert

Summer Stuffed Peach

Honey poached peach filled with ginger pastry cream topped with cinnamon crumble, sitting on a brown sugar molasses cake, drizzled with a peach sauce & sprinkled with candied pecans.

Paired with Wild Hare - Pepper Pale Ale