

Sierra Nevada Beer Dinner

Menu

2.15.11

\$65

1st

Roasted Oysters

seaweed, herbs, bacon butter

pairing: Glissade Pale Bock

2nd

Scallop Crudo

blood orange, fennel

pairing: Kellerweis Wheat

3rd

Crawfish Pastini

chilies, scallions, coconut milk, sage

pairing: Liquid Sour Dough Lager

4th

Monkfish Osso Bucco with Spaetzle

pairing: Barrel Aged Quadrupel Abbey Ale

5th

Mocha Pot de Crème

pairing: Fritz and Kens Ale, 30th Anniversary Imperial Stout