

# Hops & HIGH CUISINE



## Menu

### AMUSE

Seared Foie Gras, Foie Gras Ice Cream Stuffed Blueberry  
Profiterole with Caramel Sauce

### FIRST COURSE

Duck Consommé and Braised Rabbit Tortelloni,  
Radish Chervil Salad

*Amber Ale*

### SECOND COURSE

Beer Brined Prime Strip Steak, Frisée, Buttermilk Blue Cheese,  
Beer Battered Local Shittake Mushrooms

*Brown Ale*

### ENTRÉE

Braised Lamb, Creamy Sundried Tomato Polenta, Rapini,  
Hillsborough Cheese Company Feta Cheese, Lamb Jus

*Porter*

### DESSERT

Chocolate Malt Pot de Crème, Sweetened Cream,  
Salted Brandysnap Cookie

*Milk stout*