

Menu

5-COURSE DINNER | LOCAL BEER PAIRINGS

RECEPTION

Beer-Scented Bresola,
House-Made Mustard Crackers and Cornichon

Foie Gras Pastrami on Pork Fat Brioche
with Grain Mustard and Pickled Onion

Duck Prosciutto with Sweet Beer-Scented Cranberries

*Sky Blue Golden Ale
and Flagship India Pale Ale*

APPETIZER

Beer and Cheese Soup, Local Bratwurst,
Sharp Vermont Cheddar Cheese
and House-Baked Walnut Pumpernickel Bread

Oktoberfest Beer

SALAD

Beer-Poached Latta Farm Crispy Egg, Frisée,
Chanterelle Mushrooms, Crisp Country Ham
and Warm Sherry Vinaigrette

Downtown Trolley Brown

INTERMEZZO

Raspberry Beer Sorbet

ENTRÉE

Beer-Braised Beef Short Rib, Horseradish Potato Cake,
Baby Root Vegetables, Tobacco Onions and Natural Jus

Copperline Amber Ale

DESSERT

Chocolate Soufflé Cake with
Porter-Brined Caramel Pecans and Chocolate Sauce

Oatmeal Porter