



FALL HARVEST BEER DINNER

SATURDAY, SEPTEMBER 23, 2017

RECEPTION

duck fat popcorn, red chile, powdered seaweed

lager

FIRST

oxtail croquette, pickled corn purée, guajillo

summer slammer

SECOND

cantaloupe, toasted almond, goat's blue cheese,
capicola chip

seedless

THIRD

sage honey lacquered quail, Job's tears, chanterelle,
confit leek

brewer's boot amber ale

FOURTH

slow pork shoulder, smoked pork belly baked beans,
apple compound butter

lupulo red

SWEET

coconut panna cotta, chocolate chantilly, shaved hazelnut

elephants on parade

Chef David Gaspar de Alba