



BREWER'S DINNER

May 11, 2015

FIRST COURSE

Mache and Frisée Salad with Schropshire Blue Cheese
Aged Cider Vinaigrette, Green Apple and Marcona Almonds

Raspberry American Wheat

SECOND COURSE

Citrus and Herb Cured Venison Carpaccio,
Horseradish Foam, Candy Cap Mushroom Pickles,
Potato Croutons and Micro Celery

Barrel Aged Belgian Red

THIRD COURSE

Cold Smoked Day Boat Scallops
“Favacado” Puree with a Ragout made of Sweet 100 Tomatoes,
Preserved Meyer Lemon and Fennel

American Lager

FOURTH COURSE

The Ultimate Cheese Sandwich
Confit of Tomatoes

07270 Single Hop IPA

DESSERT

Triple Chocolate Brownie Sundae
Stout Ice Cream and Hazel Nut Praline

London Maple Milk Stout

Executive Chef | Jason Giles
Master Brewer | Kevin Clark