

# Brewmasters Dinner

with



## *amuse bouche*

saffron dungeness crab bisque with tarragon caviar and meyer lemon,  
served in a lemon cup



**JOHNNY UTAH PALE ALE**

## *salad course*

crispy pancetta, salmon lox, pickled cranberries, feta cheese and arugula  
tossed in white balsamic vinaigrette



**ROGER'S PILSNER**

## *starter*

chilean crab stuffed crimini mushroom topped with blue cheese, tarragon  
mornay over a bed of baby kale sauteed with fresh apples  
and pine nuts, drizzled with an apple gastrique



**BODHIZAF A IPA**

## *entree*

poached lobster po' boy open faced sandwich with a green cabbage and  
jicama slaw served with sweet potato fries and chipotle aioli



**MANNY'S PALE**

## *dessert*

poached anjou pear with sweet homemade peach infused ricotta encased in  
white chocolate ganache served with a raspberry mascarpone anglaise



**9 POUND PORTER**