

ARTISANAL BEER DINNER

JANUARY 26TH

Eden Ice Cider Sparkling Cider

Made with locally grown apples, including traditional heirloom and cider varieties. The cider is fermented and aged in French oak puncheons for a year, then bottled with a secondary fermentation.

PAIRED WITH:

crudo
scallop, oyster & tarragon puree, caviar, shiso

Stillwater Rio de Sauvín

Tropical farmhouse ale brewed with mango and passion fruit.

PAIRED WITH:

tropical winter salad
papaya, starfruit, jicama, mango & habanero glazed crispy pork cheek, coconut & cardamom meringue

Almanac Farmer's Reserve Blackberry

This sour blonde ale is infused with loads of coastal Blackberries from Swanton Berry Farm in California's Santa Cruz Mountains and aged in wine barrels for many months.

PAIRED WITH:

beets
beet & olive oil sorbet, beet & goat cheese mousse, beet crisps, blackberry gastrique, smoked sea salt

Perennial Fete de Noel

Holiday Belgian strong dark ale brewed with orange peel, fermented on raisins, and finished with rosemary.

PAIRED WITH:

duck
duck breast, roasted black radish, prunes, duck hearts, watermelon radish

B.Nektar Zombies take Manhattan

Lightly sparkling apple, honey, and cherry mead aged in rye whiskey barrels.

PAIRED WITH:

panna cotta
chai tea, sour cherry sauce, kiwi