



BEER DINNER

TUESDAY, FEBRUARY 20TH | \$95 PER PERSON

WELCOME

WINTER FARM SERIES INSPIRED COCKTAIL

HAY SMOKED SCALLOPS, rosemary
WINTER MELON, chicory, saba
SALMON TARTARE, popcorn crema, radish
POTATO CHIP CRAB CAKES, mustard-dill sauce, greens

I

BLEEDING HEART FRUITED KETTLE SOUR

RUBY BEET SALAD, local greens, honey-rose reduction

II

PEEPTOAD AMERICAN PALE ALE

FRIED OYSTERS, cultured whey, mirco cress
SEEDED ROLLS, smoked butter, pickled lavender

III

CHEF'S INTERLUDE

IV

LAWN BOY BARN LAGER + IS THIS STILL LAWN BOY? DARK BARN LAGER

FILET MIGNON
parsnip béchamel, chicories, bordelaise

V

BOREAL BOURBON AGED IMPERIAL STOUT

BOMBOLONI, italian-style doughnuts;
cherry, pastry cream, cacao