



BREWMASTER DINNER
August 11th, 2019

FIRST COURSE

Italian Sausage & Garlic Stuffed
Crimini Mushroom Caps

Northeast IPA

SECOND COURSE

Spinach, Goat Cheese, Candied Walnuts,
Fried Bread Croutons,
Raspberry Dijon Vinaigrette

Raspberry Blonde

THIRD COURSE

Seared Sea Bass, Artichoke, Butter Ball
Potato, Lemon Thyme Clam Broth

Cirta Solo IPA

FOURTH COURSE

Apple Wood Smoked Beef Brisket,
Peach Compote, Pea Shoots,
Carrot Reduction

DIPA

DESSERT

Chocolate Mousse, Fig Newton,
Huckleberry Sauce, Peanut Crumb

Peanut Butter Stout