

Brews for New Avenues 2016 Brewer's Dinner

With Block 15 and Chef Connor Martin

First Course

Caves Saison

Seasonal Farmhouse Ale Brewed for our Bier Tavernne, 5.1% ABV

Octopus Toast

with zucchini romesco & herb salad

Netarts Oysters

Wasabi Leaf Grilled Trout

with wasabi & trout roe mayonnaise and buttermilk cracker

Second Course

Sticky Hands

The Hop Experience Ale, 8.1% ABV

Parched Green Wheat, Grapes, and Bitter Greens

with foie & sherry vinegar

Tomato & Peach Salad

with basil, tomato, honey vinaigrette & escabeche sardines

Third Course

Golden Canary

Blend Wild/Sour Golden Ale matured in oak barrels 18-36 months, 7%ABV

Albacore Tuna

with Charentais melon, grilled onion, and sesame seed salsa verde

Clams

with fresh polenta, charred corn, padrons, tarragon, dill, and chives

Fourth Course

Nugg Hugg

IPA designed and brewed for this dinner, 7.6%ABV

Compact lettuce, cucumber, pickled celtuce, country ham

with tomato leaf ranch

Fifth Course

Sweet Sassy Molassy

Dark, gently smoky ale matured in Bourbon barrels, 11% ABV

Grilled Beef

with chicories, plums, green beans and maple-coffee sauce

Dessert

Peach Wit

Young & old blended wild wit beers with peaches, 4.8%ABV

Grilled, raw & poached peaches

with malted barley crumble & noyaux cream