



THE
MONK'S
KETTLE

**Stone Brewing Co.
Beer Dinner**

Salad Verte

Fresh Butter Lettuce, Fresh Organic Tarragon, Parsley and Chervil,
served with a Stone Cali-Belgique Dijon Vinaigrette

Beer pairing: Stone Cali-Belgique (Belgian Style IPA - 6.9% ABV)

Butternut Squash Soup

Fresh Butternut Squash, Stone Oaked Arrogant Bastard Vegetable stock,
Fried Pumpkin Seeds, Spiced Crème Fraiche

Beer pairing: Stone Oaked Arrogant Bastard (American Strong Ale - 7.2% ABV)

Pan Seared Salmon

Pan Seared Loch Duart Salmon, Roasted Fingerling Potatoes, Fresh Asparagus
and a Toy Box Tomato and Stone Tripel Relish

Beer pairing: Stone Tripel (Belgian Style Tripel - 9.5% ABV)

Slow-Braised Beef Short Ribs

Stone Smoked Porter braised Beef Short Ribs, Whipped Yukon Gold Parmesan Potatoes,
Blue Lake Green Beans, Natural Jus

Beer pairing: Stone Smoked Porter (American Smoked Porter - 5.9% ABV)

Stone 12th Anniversary Chocolate Fondant Cake

Rich Chocolate Fondant Cake with Stone 12th Anniversary Chocolate Ganash,
Vanilla Crème Anglaise and Raspberry Sauce

Beer pairing: Stone 12th Anniversary (Bitter Chocolate Imperial Oatmeal Stout - 9.2% ABV)

We here at the Kettle take great pride in using only the freshest and highest quality ingredients - from locally and organically farmed produce, to “never-ever” meats, sustainable seafood, and artisan breads and cheeses. Preserving our local farms and businesses is vitally important. We’ll do that. You can help.

Executive Chef Kevin Kroger

*We’re required by law to inform you that consuming raw or uncooked food can increase your chances of acquiring a foodborne illness