



Craftsman Brewing Co. Beer Dinner

Monday, July 11, 2011

Raw Bar Reception

Oysters on the half shell

Poached shrimp

Lobster salad

Cucumber and seaweed salad

Mignonette

Cocktail sauce

Warm biscuits

Fireworks - Saison - 7.3% ABV

Oyster Stout - 3.4% ABV

Fried Green Tomato BLT

Pork belly rillon, little gem lettuce

1903 - Pre-Prohibition Style Lager - 5.8% ABV

“Peking-Style” Duck

Liberty Farms duck, cured in orange, coriander and sage, with gigondas beans, plum sauce and tempura broccoli di ciccio

Triple White Sage - Belgian Style Triple - 9.0% ABV

Zabaglione

Cow Girl fromage blanc zabaglione, local peaches, shortbread

Heavenly Hefeweizen - Bavarian Style Hefeweizen - 4.8% ABV