



Firestone Walker Beer Dinner

Tuesday, December 6, 2011

Reception

Pale 31 - California Style Pale - 4.8% ABV

First

Fall root vegetable terrine, brussels sprout slaw, fried pecans

Double Barrel Ale (DBA) - English Style Bitter - 5.0% ABV

Second

Oxtail raviolo, smoked merlin consommé, 6 minute egg

Velvet Merlin - Oatmeal Stout - 5.5% ABV

Third

Bacon vertical - fresh belly, cured belly, smoked belly,

fall shell bean cassoulet, collards, buttermilk onion rings

Union Jack - American IPA - 7.5% ABV

Double Jack - American Imperial IPA - 9.5% ABV

Fourth

House cured duck breast, plum glaze, buckwheat noodles in brodo,

duck skin and cocoa pot sticker

Parabola - Barrel-aged Russian Imperial Stout - 13.0% ABV

Fifth

Rogue Creamery Crater Lake blue and caramelized onion tart

XV - Barrel-aged Blend - 12.5% ABV

Sixth

Velvet spice cake, buttercream, marcona almond, cranberry

Velvet Merkin - Oak Barrel-aged Imperial Oatmeal Stout - 8.5% ABV