



Great Divide Brewing Co. Beer Dinner

Monday, June 13, 2011

“Monte Cristo”

cow girl mt. tam triple creme, house cured lomo, alba organics strawberries

Colette - Saison - 7.3% ABV

Grilled San Francisco Bay Salmon

caraway spaetzle, rye pickle remoulade

Hoss - Rye Lager - 6.2% ABV

Roasted Veal Loin

SF Bay dungeness crab croquette, Zuckermans asparagus, hopped mustard butter

Titan - American IPA - 7.1% ABV

Bacon Larded Lindner Ranch Bison Strip Loin

caramelized onion and date bread pudding, rhubarb mostarda

17th Anniversary - Oak Aged Double IPA - 10.0% ABV

Ricotta Doughnuts

drinking chocolate, marcona almond toffee

Oak Aged Yeti - Imperial Stout - 9.5% ABV