

Linden Street & Dying Vines Beer Dinner

Monday, May 2, 2011

THE
MONK'S
KETTLE



Reception

Dee's Mild - Dying Vines - Southern English style Mild - 4.0% ABV

*on Cask

Pheasant Roulade

bloomsdale spinach, spent quinoa

Ol' Brick Bitter - Dying Vines - English style Bitter - 4.5% ABV

Malted Lardo Donut Hole

first-cut arugula, confit tomatoes, pancetta vinaigrette

Burning Oak Black Lager - Linden Street - Black Lager - 5.2% ABV

Halibut "Potboiler"

En papillote Dungeness crab, favaas, marble potatoes, lager gastrique, steamed sourdough

Urban Peoples Common Lager - Linden Street - California Common - 5.4% ABV

*on Cask

"Coq au Candy"

Hop Candy fulton farms chicken, baby parsnips, spring peas, plank fried carrots

Hop Candy - Dying Vines - Contemporary Session Beer - 4.5% ABV

Linden St. & Monk's Kettle Cheese

"lacto side show" fromage, bone marrow butter, toast

Dee's Wild - Dying Vines - American Wild Ale - 4.0% ABV

Blackberry Brown Butter Tart

frangipane, honey-pistachio ice cream

Laden Swallow Tripel - Linden Street / Arlyn Johns - Belgian style Tripel - 9.8% ABV

The Monk's Kettle - 3141 16th St. - 415.865.9523 - www.monkskettle.com