



# Moonlight Brewing Beer Dinner

*Monday, April 11, 2011*

## Reception

Twist of Fate (Cask) - California Bitter - 5.5% ABV

## Bruleéd Bone Marrow

*fava bean agnolotti, grilled spinach, lemon*

Old Combine - 4 Grain Lager - 5.3% ABV

## Roasted Monkfish

*heirloom carrot risotto, torpedo onion ring, brown butter*

Sour Mash Wheat - Sour Mash Wheat Lager - 5.2% ABV

## Moonlight Mustard Glazed Rabbit

*truffled tater tots, baked butter beans, collards*

Death & Taxes - Black Lager - 5.0% ABV

## Pan Roasted Rib-Eye

*crispy deckle, spent grain whipped potato, redwood tip bordelaise*

2009 Jacobins Rouge - Br. Bockor - Flanders Red - 5.5% ABV

Working for Tips - Redwood Tipped Ale - 5.5% ABV

Jacobins & Working for Tips Blend - 5.5% ABV

## Bergamot and Brown Sugar Shortcake

*macerated strawberries, hop ice cream*

Two Weeks Notice - Gruit Ale - 5.3% ABV