



Moonlight Brewing Beer Dinner

Monday, April 11, 2011

Reception

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

Bone Marrow Tortellini

fava beans, baby arugula, preserved 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

leg, loin & belly, truffled tater tots, 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