



THE
MONK'S
KETTLE

North Coast Brewing Co. Beer Dinner

Wednesday, November 3, 2010

Amuse Bouche

Loch Duart salmon mousse with micro sprouts and lemon zest on baguette

Beer pairing: Red Seal Ale (American Amber Ale - 5.5% ABV)

1st Course

County Line Harvest chicories with sliced peony grapes, red cactus pear, tangerine-honey vinaigrette and grated Bohemian Creamery Caproncino goat cheese

Beer pairing: Le Merle (Belgian-style Farmhouse Ale - 7.9% ABV)

2nd Course

Pan seared Hawaiian Ono Wahoo with a pumpkin risotto cake, roasted tomatillo sauce and okinawan sweet potato chips

Beer pairing: Pranzster (Belgian-style Golden Ale - 7.6% ABV)

3rd Course

Slow braised pork shank, Yukon Gold potato and parsnip puree, roasted wild mushroom and Brother Thelonious demi-glace, and fresh tarragon

Beer pairing: Brother Thelonious (Belgian-style Abbey Ale - 9.4% ABV)

4th Course

Cowgirl Creamery Mt. Tam triple cream, Old Rasputin XII balsamic reduction, Tcho fruity chocolate covered almonds and sliced Medjool dates

Beer pairing: Old Rasputin XII (Barrel-aged Russian Imperial Stout - 11.2% ABV)

5th Course

Anniversary XX fresh peach tart with Three Twins madagascar vanilla ice cream and fresh mint

Beer pairing: Anniversary XX (Belgian-style Imperial Golden Ale - 12.5% ABV)

Executive Chef Kevin Kroger