

The Brewmaster's Social

– Menu –

AMUSE-BOUCHE

House Baked Pretzel Gougères
Cheddar Ale Filling

Selection of Cured Meats and Local Cheeses

FIRST COURSE

Grilled Homemade Local Pork Bratwurst
Beer-Brined Berkshire Pork, Caraway Sauerkraut, Mustard Glaze,
Grilled Crostini, Rosemary, Chili Spiced Cashews

SECOND COURSE

Braised Beef Short Rib
Porter-Soaked Wild Mushrooms, Caramelized Onions

Roasted Fingerling Potatoes
Great Hill Blue Cheese, Applewood Bacon, Crispy Sage

Roasted Acorn Squash
Spiced Barley, Brown Butter Vinaigrette

Kale Salad
Orange Vinaigrette, Macerated Cranberries, Walnuts, Manchego Cheese

THIRD COURSE

Chocolate Stout Cake
Raspberry Mousse

