

**WEEKAPAUG INN BREWMASTER SOCIAL SERIES
NOVEMBER 20, 2018**

RECEPTION

STATIONARY

LOCAL CHEESE AND ANTIPASTI DISPLAY
grissini, mix fruit mostarda, crackers

PASSED

STOUT POACHED BABY SHRIMP SHOOTER
CRAB CAKES WITH FALL GREEN TOMATO AND BACON JAM

FAMILY STYLE FIRST COURSE

LOBSTER HUSH PUPPIES
roasted red pepper and orange aioli, jalapeno oil

LITTLNECK CLAM STUFFIES

R.I. soupy, house spice mix, seasoned bread crumbs

FAMILY STYLE ENTRÉE

BRAISED LEWIS FAMILY FARM'S BEEF SHORT RIB
crispy smoked red onion petals, whiskey-ale barbecue sauce, candied pecans

CREAMY POLENTA

roast garlic, parmesan, chili oil

GRILLED BROCCOLINI

lemon and pecorino viniagrette

CRISPY FINGERLING POTATOES

rosemary, crispy capers, lemon

ROASTED DELICATA SQUASH AND KALE

maple-brown butter vinaigrette, Applewood bacon, sherry gastrique

DESSERT

APPLE TART

rosemary caramel, Southern Comfort™ glaze, charred cinnamon gelato