

Upcoming Craft Beer Dinner



Sabago
Featuring Doug Mulford
Brewer, Cicerone, and Beer Historian
Wednesday, June 15, 2015 at 6:30pm

Reception

Grilled Tropical Fruit Skewers with Honey Yogurt
Coconut Green Curry Chicken Wings
Peruvian Scallop Ceviche

Simmer Down Summer Session IPA



Panzanella
Tuscan Bread Salad
Runabout Red Amber Ale



Grilled Lamb Chops with Lemony Orzo and Mint Risotto
Frye's Leap American IPA



Mongolian Beef Skewers with Jasmine Rice and Spicy Lemongrass Peas
Whistle Punk Double IPA



Dulce de Leche Flan with Espresso Cream
Royal Tar Imperial Stout



\$55.00++ per person

No Substitutions Please

Executive Chef ~ Donna Whelden
Chef de Cuisine ~ C. Ross Edwards