

AN EVENING WITH FOUNDATION BREWING COMPANY

JANUARY 11TH, 2019

-RECEPTION HOUR-

SMOKED SALMON, RYE, CAPER, ONION, HORSERADISH CREMA AND
CHEESE SPREAD

RIVERTON FLYER- PILSNER 5.5%

-FIRST-

DUCK LEG RAGU, CARAMELIZED ONION POTATO BLINI, DRIED
BLUEBERRY, CANA DE CABRA

AFTERGLOW- AMERICAN IPA 7%

-SECOND-

BITTER GREENS, CIPOLLINI ONION, CANDIED ORANGE, AGED
CHEDDAR, ALMONDS, CITRUS VINAIGRETTE

EPIPHANY- MAINE IPA 8%

-THIRD-

BEEF SHORT RIB "POT ROAST", BLISS POTATO, CARROT, PEAR
ONION, CREAMED SPINACH, RADISH

BEDROCK- PORTER 6.7%

-FOURTH-

WARM BEIGNETS, CAFÉ AU LAIT CRÈME ANGLAISE, SPEARMINT

FORGE- RUSSIAN IMPERIAL STOUT 10%

