

Brewery Ommegang: Craft Beer Dinner

Wednesday, June 21 2017 at 6:30pm
Featuring Ommegang's Sarah Karlavage

Reception

Beef Tenderloin Roulade: blistered serrano,
grilled pineapple thai garlic
Tartare of Tuna & Yellow Watermelon: ponzu-jalapeño emulsion
Cheese Board Beggars Purse: fruit compote, marcona almond
crumble, saison-white balsamic

Hennepin Farmhouse Saison



Grilled Black Fish
fried kale, cured tomato

Rosetta



Frey Pie
winter mirepoix, the 3 brothers (beef, pork, lamb)

Game of Thrones Bend The Knee Golden Ale



The Boar The Wolf and The Lion
braised boar shank, lions mane mushrooms, wolf berry farro

Abbey Ale Dubbel



Red Wedding Cake
blood orange-cherry crème

Three Philosophers

\$65.00⁺⁺ per person