

Upcoming Craft Beer Dinner



**Sam Adams Brewery
Featuring Amanda Butt
Brewing Manager**

Wednesday, April 22, 2015 at 6:30pm

Reception: Porch Rocker

Mini Crab Cakes with Lemon Caper Aioli
Smoked Wellfleet Oysters with Mignonette Espuma
Spicy Popcorn Chicken with Remoulade



Course One: Rebel IPA

Duck Nachos
*Asian Spiced Duck Confit, Hoisin Sauce, Pickled Ginger and
Scallions over Fried Wontons*



Course Two: Summer Ale

Fish Taco
*Grilled Mahi Mahi, Flour Tortilla, Pineapple Salsa,
Broccoli Slaw and Chipotle Crème Fraiche*



Course Three: Boston Lager

Pork Belly
*Bourbon Glazed Pork Belly with Fuji Apple Mostarda,
Warm Brussels Sprout Salad, and Purple Potato Chips*



Dessert: Cream Stout

Chocolate Stout Cake with Callabaut Chocolate Ganache and
Vanilla Bean Ice Cream



\$55.00++ per person

No Substitutions Please

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