

Allagash Craft Beer Dinner

Wednesday, May 17, 2017 at 6:30pm

Reception

Spicy Beef Tartar Wrap: *sriracha, cilantro, peanut, fried shallot*

Smoked Carrots: *cinnamon, goat cheese, pistachio*

Crispy Glazed Squid: *sweet chili, fried pork, kimchi*

Allagash White



Oyster Duo

raw: pemaquid oyster, red wine mignonette, cucumber-ginger

hot: fried winter point oyster - tartar, pickles

Allagash Saison



Panini

overnight duck confit, spicy napa cabbage slaw, miso mayo,

culantro. duck fat fries

Allagash Hoppy Table Beer



Grilled Hangar Steak

Cippolini onions, greens, tomato-horseradish vinaigrette

Allagash Black



Chocolate Sea Salt Donut

allens coffee brandy glaze

Allagash James Bean



\$65.00⁺⁺ per person