



***GoatHouse Beer Dinner***  
***Thursday, October 26<sup>th</sup> - 6:30 p.m.***  
*[reservations available only by calling 916-789-2002]*

**First Course**

**House-Cured Pastrami Reuben Hushpuppies**

*Swiss cheese Mornay, remoulade*

**Fuzzy Wuzzy - Hazy IPA**

**Second Course**

**Grilled Octopus**

*Grapefruit gremolada, fried gnocchi, brown butter pineapple sage*

**Ales for ALS - Belgium White**

**Third Course**

**Wild Boar Baby Back Ribs**

*Plum barbecue sauce, Brussels sprouts slaw*

**Danke Schön - German Belgium**

**Fourth Course**

**Pub Wellington**

*Bistro filet, blue cheese, fennel chutney, chipotle mashed potatoes*

**Phillip D'Glass - Fresh Hop IPA**

**Dessert Course**

**Dark Side Chocolate Fondue**

*Bacon brownie, stout gelato, chocolate dipped pretzel crumble*

**Dark Side - Stout**

**\$49 per person**

*plus tax and 20% gratuity*

MUST BE 21 OR OLDER TO ATTEND

***Executive Chef***  
***Roderick Williams***

***Sous Chef***  
***Eric Rademacher***