



## **Beer Dinner**

**Thursday, July 11<sup>th</sup> - 6:30 p.m.**

*[reservations available only by calling 916-789-2002]\**

### **First Course**

#### **Scallop and Pork Belly**

*sweet corn purée, pan-seared scallop with cured pork belly, brown butter  
frisée, chipotle kumquat gastrique and a kumquat gose foam*

**Easy Kumquat, Easy Gose - Kumquat Gose**

### **Second Course**

#### **Short Rib Banh Mi**

*Mandarin Pale Ale braised short ribs, fermented black garlic sauce  
with house pickled cucumber and carrot, fresh jalapeno, micro cilantro  
and house-made Brussels sprout kimchi*

**Mandarin Pale Ale**

### **Third Course**

#### **Agua Chile de Mango**

*rock shrimp, lime zest and juice, mango purée,  
serrano chile, red onion, edible flowers, corn tortilla*

**1-2 Punch Peach/Mango Hazy IPA**

### **Fourth Course**

#### **Oven-Roasted Pheasant Breast**

*with parsnip purée, grilled asparagus, saffron beurre blanc,  
flame-roasted tomato and fennel coulis, pea shoots*

**Whose Bock**

### **Fifth Course**

#### **Beeramisú**

*stout and espresso saturated lady fingers, whipped sweet mascarpone,  
smoked salted caramel, chocolate ganache and cocoa powder*

**Dark Bent Irish Dry Stout**

**\$54 per person**

*plus tax and 20% gratuity*

**Chef**  
*Nick Alves*

\*MUST BE 21 OR OLDER TO ATTEND

**Sous Chef**  
*Albert Sandoval*