



Alaro Craft Brewery Beer Dinner

Thursday, October 24th - 6:30 p.m.

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

First Course

Pork Shoulder and Black Rice Arancini

fire-roasted poblano aioli, tequila lime gastrique, fried potato ring, micro cilantro

La Boheme Pilsner

Second Course

Crab Cakes

*blue crab with fire-roasted corn, cojita cheese, mascarpone, lime juice
and smoked paprika, Guajillo chile espagnole*

The Castillo Classic IPA

Third Course

Pineapple and Ancho Marinated Octopus

*green olive romesco, fire caramelized pineapple, chicharron dust,
avocado mousse, saffron threads*

Tipsy Monk Belgian Tripel

Fourth Course

Chorizo Style Cod

Fall harvest ratatouille, pomegranate seeds, coconut cashew soubise

The Avenida SD IPA

Fifth Course

Hibiscus Cake

*Corn cereal milk panna cotta, citrus caviar, edible flowers,
caramelized plantain custard*

Fifth Rabbit Hole Saison

\$63 per person

plus tax and 20% gratuity

***MUST BE 21 OR OLDER TO ATTEND**

*09-24-19