

EVENT MENU

AMUSE BOUCHE

SOUR ALE SORBET

made with peach gose, peach, mango, sweet hot plantain chip,
paired with peach gose

COURSE ONE

GREENERY

plantain frittata wild greens, mango wit vinaigrette
paired with white ale

COURSE TWO

SEA

seared sea bass, scampi style prawns, orzo salad, charred tomato
served with blonde ale

INTERMEZZO

ASSORTMENT OF BREADS AND SPREADS

COURSE THREE

LAND

lightly smoked curried rack of lamb, smashed sweet potato, fire roasted carrots
paired with ipa

COURSE FOUR

SWEET

peach turnover peach compote, cream cheese, phyllo dough,
white chocolate, raspberry coulis
paired with peach gose

thursday, june 22nd - 6:00pm