

SAMUEL ADAMS BEER DINNER

Tuesday, February 19th, 2019

WELCOME RECEPTION

STEAK TARTARE

Caper, Shallot, Anchovy, Parsley, Garlic Aioli, Crostini

~

LOBSTER CORN DOG

Maple Chipotle Grain Mustard

~

TART FLAMBEE

Caramelized Onion Flatbread, Bacon, Gruyere, Crème Fraiche, Scallion

COLD SNAP

FIRST COURSE

BEET CARPACCIO

Poached Beets, Grapefruit, Fennel, Watercress, Toasted Almond, Shaved Parmesan

NEW ENGLAND IPA

SECOND COURSE

GLAZED PORK BELLY

Stewed Sauerkraut, German Style Potato Salad, Pickled Mustard Seeds

SAMUEL ADAMS BOSTON LAGER

THIRD COURSE

“SHEPHARD’S PIE”

Stout Braised Short Rib, Roasted Root Vegetables, Duchess Potato, Mushroom Gravy

BARREL AGED IMPERIAL STOUT

DESSERT

SPICED MEXICAN CHOCOLATE CAKE

Dutch Cocoa, Dried Chili, Prune-Dark Berry Compote, Walnut, Brandy Chantilly

UTOPIA