

SAM ADAMS BEER DINNER

SEPTEMBER 21, 2010

PASSED HORS D'ŒUVRE

STUFFED ROLL OF AHI TUNA

frisée, jicama, carrots

GRILLED PORTOBELLA MUSHROOMS

leeks, braised escarole, pecorino cheese

Pairing: Sam Adams, **Boston Lager**

SECOND COURSE

ROASTED QUAIL

pan jus, pumpkin seed risotto

Pairing: Sam Adams, **Irish Red**

THIRD COURSE

PORK TENDERLOIN

hazelnut, cherry gastrique, butternut squash

Pairing: Sam Adams, **Oktoberfest**

FOURTH COURSE

BRAISED SHORT RIBS OF BEEF

Black Lager reduction, celery root, carrots, parsnips

Pairing: Sam Adams, **Black Lager**

DESSERT

CHOCOLATE LAVA CAKE

Brigham's ice cream, almond tuile

Pairing: Sam Adams, *Barrel Room Collection*, **Stony Brook Red**

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Be sure to notify your server of any food allergies.