



Menu

Reception

Sweetgrass Dairies cheese, marinated vegetables, crispy artisan bread.
St. Terese's Pale Ale- A crisp, bright Pale Ale in the American tradition, this beer has a clean, pleasant hop flavor.

First Course

Local Squash Soup with bacon, chives and maple crème
Gaelic Ale- Highland's flagship beer is a full-bodied, American-style Amber Ale. This versatile beer is malty and smooth, with a mild and refreshing hop finish.

Second Course

Crispy Colossal shrimp, Thai marinade, watercress salad,
sweet and hot chili kaffir lime aioli
Kashmir IPA- This well hopped British-style ale is slightly fruity, with a spicy, citrus-like hop aftertaste indicative of a well made IPA.

Third Course

Low and Slow Niman Ranch pork shank, candied carrots, fennel, and
Caramelized apple – oatmeal porter reduction
Oatmeal Porter- Rolled oats give this dark, robust English-style Porter a pleasant, creamy character for such a dark beer.

Sweet

Pumpkin mascarpone cheesecake Toasted coconut, candied orange
Cold Mountain- This big, smooth Winter Ale has notes of chocolate, coconut and vanilla. If you have never tasted this beer before, be prepared to fall in love.