

LAGUNITAS



Menu

Reception

Roasted Spring Asparagus, Manchego Cheese and Serrano Ham wrapped in Phyllo

Pils- In the true European tradition, this beer is bold and crisp, with a pleasant, hoppy finish. Taste what this style of beer is like when it is brewed by hand

First

Spring Pea and Lobster Bisque

Sonoma Farmhouse Saison- This beer is evocative of Sonoma County's rolling hills of golden grasses, bountiful fruit harvests and warm sunshine. This beer is just as mellow and laid back as the people who live there.

Second

Chinese Duck Salad, Bok Choy, Mint, Lime, Spicy Mustard Sauce

Farmhouse HopStoopid- So you like hoppy beers, do you? The brewer's of Lagunitas are never going to be criticized for not accepting a challenge, and this IPA is, well, stupidly hopped.

Third

Roasted Filet of Beef, Porcini-Lumpy Sauce, Potato Gratin

Lumpy Gravy- A typically unusual ale from a lovably obtuse brewery, this beer has the color and flavors of dark sugars, with a lingering bitterness in place of the expected sweetness. 100% lump-free

Sweet

Valrhona Chocolate Bread Pudding with Caramel Sauce

Hairy Eyeball- Deceptively strong, garnet colored ale that has hints of creamy nougat and molasses, intertwined with bright, assertive West Coast hops.