



## Menu

### Reception

Pistachio crusted goat cheese, fig jam, and brioche  
*Prima Pilsner~ Made in the true Czech tradition, this Pilsner is refreshingly light & crisp with a spicy hop character.*

### First Course

Pan seared New Bedford scallops, sweet pea risotto, smoked bacon  
*V – Saison~ With this Belgian-style farmhouse wheat, you get flavors of lemon, hearty bread and autumn grass. This is a beautiful rendition of a relatively unknown style.*

### Second Course

Vietnamese pork tenderloin, pickled daikon, hoisin bbq  
*Hop Devil~ Not your average IPA, this wicked brew has all of the citric hoppiness you would expect, but with a deeper, darker soul.*

### Third Course

Moroccan spiced duck breast, organic vegetable couscous, apricot mustard  
*Old Horizontal~ Caramel and toffee sweetness give way to bold, aromatic hops in this truly American-style Barley Wine.*

### Sweet

Double fudge chocolate cake, toasted hazelnuts, vodka macerated sweet cherries  
*Baltic Thunder~ This big, dark, creamy Porter peals across your palate like a sonic boom from the heavens, then rumbles away peacefully.*