



THE
MONK'S
KETTLE

The Bruery Beer Dinner

1st Course

Organic Bibb Lettuce with fresh Tarragon, Chervil, Parsley & fried Capers,
dressed with a 'Hottenroth Berliner Weisse' Vinaigrette and Goat Cheese Crostini

Beer pairing: Hottenroth Berliner Weisse (Berliner Weissbier - 3.1% ABV)

2nd Course

Cast Iron Vegetable Skillet with Button Mushrooms, Fingerling Potatoes, Toybox Tomatoes,
Wilted Spinach & Laura Chenel Goat Cheese, topped with a fried Egg

Beer pairing: Trade Winds Tripel (Belgian-style Tripel - 8.1% ABV)

3rd Course

Bleu de Sassenage (first made by French Monks in 1338), fresh Pear, Spiced Almonds,
Marshall Farms Organic Honey and Metropolis Bigio Bread

Beer pairing: Humulus Lager (Indian Pale Lager - 7.2% ABV)

4th Course

Fried Four Cheese Polenta with 'Black Orchard' Puttanesca Sauce, Shaved Asiago Cheese & Chiffonade Basil

Beer pairing: Black Orchard (Belgian Dark - 5.7% ABV)

5th Course

House Made Ice Cream Sandwiches with 'Papier' Chocolate Sauce,
Double Rainbow Vanilla Bean Ice Cream & house-made Chocolate Chip Cookies
Beer pairing: Papier (Old Ale - 17.5% ABV) & Black Tuesday (Bourbon-Aged Imp. Stout - 19.5%)

We here at the Kettle take great pride in using only the freshest and highest quality ingredients whenever possible - from locally and organically farmed produce, to "never-ever" meats, air-chilled poultry, sustainable seafood, and artisan breads and cheeses. Preserving our local farms and businesses is vitally important. We'll do that. You can help.

Executive Chef Kevin Kroger

Sous Chef Adam Milo

*We're required by law to inform you that consuming raw or uncooked food can increase your chances of acquiring a foodborne illness