



THE  
MONK'S  
KETTLE

**New Year's Eve 2008  
Malheur Beer Dinner**

1st Course

Portobello Mushroom Soup, featuring Malheur 10°, Gruyere Crostini, Truffle Oil  
Beer pairing: Malheur 10° - Belgian Tripel (10.0% ABV)

2nd Course

Parmesan Risotto Crusted Loch Duart Salmon,  
Roasted Garlic Cream Sauce featuring Malheur Brut, Sauteed Broccolini  
Beer pairing: Malheur Brut - Bière de Champagne (11.0% ABV)

3rd Course

Malheur 12° Brined Pork Tenderloin, Cheddar Scallion Potato Cake,  
Caramelized Parsnips and Brussel Sprouts, Chanterelle Mushroom Veloute featuring Malheur 12°  
Beer pairing: Malheur 12° - Belgian Quadrupel (12.0% ABV)

4th Course

Chocolate Fondant Cake featuring Malheur Brut Noir  
with Crème Anglaise  
Beer pairing: Malheur Brut Noir (Black Chocolate) - Bière de Champagne (12.0% ABV)

We here at the Kettle take great pride in using only the freshest and highest quality ingredients - from locally and organically farmed produce, to “never-ever” meats, 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

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