



THE
MONK'S
KETTLE

**Oskar Blues Brewery
Beer Dinner**

Butter Lettuce Salad

Organic Butter Lettuce, 'Mama's Little Yella Pilsner' Dijon Vinaigrette, Fresh Tarragon, Chervil, Italian Parsley and Fried Capers

Beer pairing: Mama's Little Yella Pilsner (Czech Pilsner - 5.3% ABV)

Potato Leek Soup

'Capay Organics' Potato Leek Soup deglazed with 'Old Chub' and drizzled with Herb Oil

Beer pairing: Old Chub (Scottish Ale - 8.0% ABV)

Heirloom Tomato Linguini

Linguini with Organic Heirloom Tomatoes, Fresh Basil, Fresh Mozzarella, House-Made 'Dale's Pale' Pesto Sauce and Hand-Grated Parmesan Cheese

Beer pairing: Dale's Pale (American Pale - 6.5% ABV)

Wild Mushroom Risotto

Wild Mushroom Risotto with 'Stranahan's Whiskey-Aged Gordon', English Peas, Shaved Parmesan & Basil

Beer pairing: Stranahan's Whiskey-Aged Gordon (Whiskey Aged Double IPA - 8.7% ABV)

Vanilla Bean Ice Cream Sandwich

House-Made 'Double Rainbow' Vanilla Bean Ice Cream Sandwich with 'Bourbon-Aged Ten Fidy' Chocolate Sauce

Beer pairing: Bourbon-Aged Ten Fidy (Bourbon-Aged Russian Imperial Stout - 10.0% ABV)

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