



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)

Pan Seared Salmon

Pan Seared Loch Duart Salmon, Roasted Fingerling Potatoes, Fennel-Leek Compote, 'Dale's Pale' Citrus Beurre Blanc, Blood Orange Segments & Micro Greens

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

Beef Short Ribs

Beef Short Ribs marinated with 'Stranahan's Whiskey-Aged Gordon', White Cheddar Yukon Gold Mashed Potatoes, Roasted Garlic Wilted Spinach, Demi Glace

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