



THE
MONK'S
KETTLE

Moonlight Brewing Co. Beer Dinner

Wednesday, September 2nd, 2009

Amuse Bouche

Marinated Artichoke and Goat Cheese Bruschetta

Beer pairing: Reality Czeck (Czech style Pilsner - 4.8% ABV)

1st Course

Bombay By Boat Coconut Curry, with Little Neck Clams, fresh Mint, Basil, Cilantro,
Heirloom Tomatoes and Crostini

Beer pairing: Bombay By Boat poured from a Cask (IPA - 5.9% ABV)

2nd Course

Cedar Plank Salmon with Melted Leeks, Braised Fennel, Orange Buerre Blanc and Micro Sprouts

Beer pairing: Uncle Fudd (Norwegian Farmhouse - 5.5% ABV)

3rd Course

Death and Taxes marinated Venison Strip Loin, grilled medium-rare,
toasted house-made Spaetzel with Almonds, roasted Garlic and fried Brussels Sprout Leaves,
and roasted Apple-Mustard sauce

Beer pairing: Death and Taxes (Black Lager - 5.0% ABV)

4th Course

Local De La Paz Coffee & Cocoa rubbed Duck Breast, Peppercorn Boxy, wilted Wild Arugula
and Collateral Damage Blueberry Demi-glace

Beer pairing: Collateral Damage (Death and Taxes fermented with Pinot Noir grapes - 6.5%)

5th Course

Pluot Bread Pudding with Salted Caramel and Double Rainbow Pumpkin Ice Cream

Beer pairing: 3 year-aged Toast (Aged Strong Lager - 6.0%)

Celebratory Toast

Beer: Artemis (Ale brewed with Mugwort and wild Bergamot - 5.5%)

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