

AN EVENING OF BEER & SOUL

DINNER

(choose one menu)

MISS OLLIE'S MENU

CONGO STYLE SOUP

SALTED BEEF, SILVER TURNIPS, AUBERGINE, GIRAUMON, T'FIGUES, CRUSTY YEAST BREAD

MISS OLLIE'S FRIED CHICKEN

PIGEON PEA CREOLE CONSOMMÉ, FRESH BAY LEAF, LARDONS

CHRISTOPHINE TARTE TATIN

HONEY, WORT, SWEET SPICES

MISS EDNA LEWIS'S MENU

SALAD OF LETTUCE, BABY SPRING ONIONS, WITH HOME-MADE VINEGAR, SWEET MUSTARD

CRUSTY YEAST BREAD, SMOKED SALTED BUTTER

BEER BRAISED OVEN BRISKET

SAUTÉED PARSNIPS, WILD CRESS SALAD

RHUBARB PIE WITH PEAR PRESERVE

VANILLA CUSTARD SAUCE

BEER

(both menus include all 8 beers)

WITH BREAD AND PICKLES

DEEP ROOTS // RED LAGER, AND

DAILY (B)RED // BAR TARTINE EXCLUSIVE

Linden Street Brewing, Oakland CA

WITH THE FIRST COURSE

DEE'S MILD // SOUTHERN ENGLISH BROWN ALE, AND

DEE'S WILD // FERMENTED ON LACTOBACILLUS

Dying Vines Brewing, Oakland, CA

WITH THE MAIN COURSE

DEATH AND TAXES // BLACK LAGER, AND

PRISON WAGES // FERMENTED WITH PINOT NOIR GRAPES

Moonlight Brewing, Santa Rosa, CA

WITH DESSERT

HEAVENLY HEFE // BAVARIAN STYLE HEFEWEIZEN, AND

ANGELINO WIESSE // BERLINER STYLE WIESSBIER

Craftsman Brewing, Pasadena, CA