

Executive Chef –
Ed Davis



Chef de Cuisine –
Ruben Lopez

SAMPLE

Monday Night Belgian Beer Dinner

Three Courses Each Served With A Tasting Size Of Each Accompanying Beer 35~

First Course

*Baked Moules Platter
Country Bacon, Spinach, Roasted Red Pepper
Blue Cheese Fondue
Hoegaarden Wit*

CLOUDY, HINTS OF LEMON ZEST AND PEPPER, FINISHES WITH A LIGHT LEMONY HOP AND WHEATY DRYNESS

Second Course

*Herb Roasted Salmon
Toasted Cashew Jasmine Rice, Sauteed Spinach
Sesame Mango Sauce
Hennepin*

HAZY STRAW COLOR, PEPPERY GRASS NOSE, FRESH EARTHY FLAVORS WITH A MILD NUTTINESS

Third Course

*Tahitian Vanilla Crème Brûlée
Banana Frubee
WHEAT BEER WITH SWEET & BALANCED BANANA FLAVORS*