

≡ winter ≡ BEER DINNER

JANUARY TENTH
AT SIX THIRTY PM

2013



milk & honey ale

Foraged Yellowfoot Mushroom with Fig Butter, Mama Terra Goat Cheese, Honey from our own Bees, Sage & Sourdough Crostini

FIVE COURSES

\$60

FIVE BEERS

i ♥ oregon ale

Oregon Coast Dungeness Crab & Shrimp Bisque accompanied by Fry Farm Greens, Rogue Brambles Arbequina, Standing Stone Beer Vinegar & Pholia Farms Evans Creek Greek Feta

oatmeal stout

Coastal Oysters on the half shell Two Ways - Wood Fired, & with a Classic French Mignonette

noble stout

Brasato con Fungo
Black Angus Beef from our Farm, Thyme, a foraged Assortment of Hedgehog, Black Trumpet & Seasonal Mushrooms braised in Wooldridge Creek Tempranillo

double india pale ale

Madagascar Vanilla Creme Brûlée with Organic Demererra Caramelized Sugar - made with Fresh Eggs from our Farm