



FORKS & CORKS
DINNER SERIES PRESENTS

BEER DINNER

FEATURING



STONEFACE
— BREWING CO —

FIRST COURSE

SMOKED SALMON SUSHI

Seasoned Rice, Wasabi Tobiko, Sesame Seed, Scallion

Paired with Hefeweizen 5% ABV

SECOND COURSE

CHILLED DUCK SALAD

Arugula, Dried Cherry, Roasted Butternut, Goat Cheese, Orange-Honey Vinaigrette, Chilled Duck Breast

Full Clip New England Style IPA 6.5% ABV

THIRD COURSE

BAVARIAN COD

Dijon Mustard, Cream, Dill, Shallot, Farro, Shaved Brussels Sprout

Octoberfest 5.5% ABV

FOURTH COURSE

PORK SCHNITZEL

Crispy Pork, Caramelized Onion Mashed Potato, Green Bean, Marsala Demi-Glace

Double IPA 7.8% ABV

FINALE

GERMAN CHOCOLATE CAKE

Flourless Chocolate Cake, Praline Frosting, Coconut Florentine

Paired with Bourbon Barrel Aged Octoberfest 5.5% ABV

Märzen Aged in Heaven Hill Bourbon Barrels

