



ALLAGASH
BEER DINNER

Four Course Tasting Menu

Date: Mar 20th, 6pm

Cost: \$85 (includes tax and gratuity)

Reception

Allagash White

First Course

Blue cheese fig and prosciutto flatbread.

Paired with Allagash Tripel

Belgian-style golden ale. Aromas of passion fruit and herbs accompany a complex finish.

Second Course

*Creamy carrot parsnip and ginger soup
with a bit of spice.*

Paired with Allagash Saison

Rustic Belgian farmhouse-style ale. Citrus and peppery spice precede a dry, thirst-quenching finish.

Third Course

*Bison striploin seared on our wood fired grill with
a fig jam balsamic sauce . Served with red skin
mashed potatoes and fire roasted tri color carrots.*

Paired with Allagash 2016 Hibernial Fluxus

Notes of coffee and chocolate with mild tropical fruit esters and a rustic spice. Lactose sugar is tempered by the beer's lightly bitter finish.

Fourth Course

*Double chocolate stout cake with
sour raspberry compote.*

Paired with Allagash James and Julie

A Flemish-style sour brown ale that offers an aroma of raisins, cherries, and caramelized sugar. Mahogany in color, this medium-bodied ale finishes with clean acidity and a hint of spice.