



## DINNER SERIES

Karl Strauss Brewing Company

SEPTEMBER 27, 2017

6 PM – 9 PM

### FIRST COURSE

#### SMOKED KUSSHI OYSTERS

Coriander Crème Fraîche, Celery and Parsley Leaf, Old Bay Saltines

*Columbia Street Amber*

### SECOND COURSE

#### PÂTÉ DE CAMPAGNE

Frisée Salad, Apples, Pickled Mustard Seed Dressing

*Octoberfest*

### THIRD COURSE

#### SWEET SOY-GLAZED KING SALMON

Braising Greens, Ruby Red Grapefruit and Lemongrass Buerre Blanc

*Oceana Pale Ale*

### FOURTH COURSE

#### HONEY-VANILLA FLOWER GELATO

Malahat Spiced Rum Caramel, Macerated Red and Golden Raisins

*Red Trolley Ale*

PREPARED BY CHEF DE CUISINE TODD BENCIVENNI

*\*California State Law prohibits the service or provision of alcoholic beverages, including beer and wine, to anyone less than 21 years of age. Please alert your server to any food allergies before ordering. Items may be ordered undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*