



DINNER SERIES

Modern Times Beer

WEDNESDAY, MARCH 29, 2017 | 6 PM – 9 PM

RECEPTION

MONTE CRISTO FINGER SANDWICHES

Cured duck breast, duck liver pâté, mango Stilton cheese

COCONUT AND LIME CUSTARD

Curried chickpeas

Fruitlands (Gose)

STARTER

STREET TACO TRIO:

GRASS-FED LAMB CHEEK

herb de Provence, yogurt, Persian cucumber, California honey

MONKFISH LIVER

fermented white beans, fresh scallions, eel sauce

CHOPPED BEER CAN CHICKEN

cuitlacoche, cilantro, cotija

Blazing World (Amber)

FAMILY STYLE ENTRÉE

CRISPY SAN DIEGO ROCKFISH

Meyer lemon, green garlic, Fresno chile, ginger

KALE AND THAI BASIL COLESLAW

FRIED RAMEN NOODLES

CITRUS AND GREEN TEA DASHI

Booming Rollers (IPA)

DESSERT

COFFEE ACCOMPANIMENTS

Tahitian Vanilla Mousse, Cocoa Ganache, Almond Brittle

City of the Dead (Stout)

PREPARED BY CHEF DE CUISINE NATHAN PELL

*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.