

# *Beer Pairing Dinner*

with Executive Chef Jack W. MacMurray III

## Menu

### *Morgan Street Honey Wheat*

Beer Battered Fish & Chips

Honey Jicama Slaw

### *Michelob Ginger Wheat*

Vietnamese Shrimp Spring Roll

Spicy Peanut Sauce & Ponzo

### *Shock Top Wheat*

House Cured Salmon 'Gravlox'

Capers, Red Onion, Citrus Mascarpone

Wheat Toast Crostinis

### *Hop Hound Amber Wheat*

Rachel's Rub Smoked Beef Brisket

Roasted Portabella Mushroom Risotto

Amber Jus

### *Michelob Amber Bock*

Chocolate Truffle Cake

with Amber Bock Raspberry Sauce



### *Lemp Lager*

House Smoked Pork Quesadilla

served with Sweet & Smoky Lager Sauce

*Bud Light Lime*

Diver Scallop with Mango BBQ Sauce  
served over Spring Risotto

*Schlafly Hefeweizen*

Shrimp Rangoon over Napa Cabbage Slaw  
served with Sweet Thai Orange Sauce

*Bell's Oberon Ale*

Mexican Madness Grilled Pork Tenderloin  
over Chorizo Black Bean Ranchero Sauce  
and Creamed Spinach and Rice

*Stella Artois*

Served with Baklava



*Bells Oberon*

Seared Lime & Teriyaki Diver Scallops  
with Soba Noodles

*Hoegaarden*

Vegetarian Samosas  
Drizzled with Cilantro Aioli

*Golden Wheat*

Grilled Fresh Salmon  
on Baby Spinach Greens with Goat Cheese  
and Golden Wheat Vinaigrette

*Budweiser*

**Bud Select Marinated Filet Mignon  
Sage Gorgonzola Scalloped Potatoes  
Beer Battered Onion Straws  
and Grilled Fresh Asparagus**

*Michelob Amber Bock*  
**Amber Bock Chocolate Truffle Cake**