

EST



2010

CRAFT BEER DINNER SERIES

TRAY PASSED

Rabbit Terrine with House Cracker, Saffron Aioli, Microgreens, Kumquat Confit

Extra Special Brother Extra Special Bitter

Caramel, biscuit, light honey and medium fruity esters followed by a clean English earthy hop flavor and low lasting bitterness.

1ST COURSE

Seared Scallop, Crispy Guanicale, Winter Citrus, Blood Orange Beurre Blanc

Family Tart Berliner Weisse

Tart pineapple and lemon, with other flavors dependent on fruit additions.

2ND COURSE

Oak-Roasted Quail, Jeweled Farro Verde, Glazed Carrots, Thai Curry

Little Brother Citra IPA

Hop forward with lots of citrus and tropical fruit flavor balanced by a lightly bitter finish.

3RD COURSE

Smoked Pork Schnitzel, Spätzle, Pork Jus, Dandelion Greens, Poached Egg

Brotherly Love Dunkelweiss

Clove, banana and a hint of chocolate.

4TH COURSE

Baba à la Bière, Coconut Marshmallow, Chocolate Cubes, Butterscotch

Aunt Joy

Dark english mild with toasted coconut.

Please help conserve San Diego's water resources ~ we will gladly serve water and refills at your request. Please let your server know of any food allergies, dietary restrictions, or special requests. Our culinary staff will strive to accommodate any special needs through the use of our locally sourced ingredients. For parties of seven or more, a mandatory service charge of 20% (plus current sales tax) will be added to your bill. Menu pricing does not include current sales tax. **WARNING:** Consuming raw or undercooked meat, eggs, poultry, seafood or shellfish may increase your risk of contracting food-borne illness, especially if you have certain medical conditions.