

Yazoo Beer Dinner

First Course

Hefeweizen paired with
Tomato tart tatin, Spanish goat cheese, caramelized
onion vinaigrette, frisee salad.

Second Course

Pale Ale paired with
Confit of tuna, pickled beets, horseradish rosti potato,
caviar ailoi.

Third Course

Dos Perros paired with
Roast scallops, almond pistou, red pepper oil, Fricassee
of lentils.

Fourth Course

Hop Project paired with
Roast lamb, jalapeno raiti, candied sweet potato,
coriander and Shitake ragout.

Fifth Course

Sly Rye Porter paired with
Chocolate creme brulee napoleon, mascarpone sabayon,
espresso roasted banana.

Monday, September 13, 2010 @ 6:30 p.m.

\$45 per person. Vegetarian Options also Available.

For Reservations call (865) 637.4663