

## Highland Beer Dinner

### *First Course*

St. Terese's Pale Ale paired with  
Roasted butternut squash bisque, toasted pepitas,  
chile oil, tempura lobster.

### *Second Course*

Gaelic Ale paired with  
Hominy and lima bean succotash, pan-fried lamb chop,  
chow chow, charred corn and mustard barbecue.

### *Third Course*

Kashmir IPA paired with  
Pan seared squab, cranberry chutney, dirty rice,  
buttered brussel sprouts.

### *Fourth Course*

Brown sugar and coffee glazed venison loin,  
sweet potato and molasses grits, charred red onion and  
cola sauce, crispy ham and grilled asparagus.

### *Fifth Course*

Black Mocha Stout paired with  
Cocoa dusted foie gras, grilled fruit cake, orange confit,  
mocha milkshake.

**Monday, December 13, 2010 @ 6:30 p.m.**

\$45 per person. Vegetarian Options also Available.

For Reservations call (865) 637.4663