

Sweetwater Beer Dinner

First Course

420 paired with
Pumpkin johnnycake, fried crawfish, stewed tomatoes,
cider gastrique.

Second Course

Blue paired with
Duck pastrami, pickled cabbage, tomato-dill aioli,
rye crostini.

Third Course

IPA paired with
Barbecue pork rilletes, house made jerk sauce,
escabeche, sweet potato hay, garlic/mint naan.

Fourth Course

Georgia Brown paired with
Short rib tamale, pepperonat, shaved manchego, cilantro
mole, coconut rice.

Fifth Course

Exodus Porter paired with
Banana creme brulee tart, vanilla froth,
strawberry/balsamic reduction, chocolate truffle.

Monday, November 15, 2010 @ 6:30 p.m.
\$45 per person. Vegetarian Options also Available.

For Reservations call (865) 637.4663