



\$60 for 5 courses - Choose one from each course

Appetizer

Smoked Carrot Dip

Served with flat bread

Beef Carpaccio

Seared teres major*, grana padano, radish, pickle

Boiled Shrimp

Serrano peppers, lime juice, avocado, cilantro, white onion

Soup or Salad

Mixed Chicories

Arugula, 7-minute egg, housemade ricotta, bacon vinaigrette

Fennel Salad

Mixed citrus, parsley, shallot, chili vinaigrette

Pumpkin Soup

Coconut milk, spiced pepitas

Main

Smoked Pork Loin

Seasonal vegetables, potato gratin, dijon cream sauce

Seared Salmon

Root vegetable cake, watercress, fermented honey and lemon sauce

Spaghetti Squash

Heirloom tomato sauce, smoked castelvetrano olives, oyster mushrooms, arugula, grana padano

Cheese

Cascadia Glacier Blue (Raw cow*, Washington)

Dates, spicy chocolate ganache

Beemster Goat Gouda (Goat, New Jersey)

Pear butter, beer gastrique

Quadrello diBufala (Water buffalo, Italy)

Quince-persimmon preserves, flat bread

Dessert

Chocolate Mousse Cake

Stout chocolate cake, milk chocolate mousse, chantilly cream

Almond Citrus Cake

Almond cake, mixed citrus, caramel

Coconut Creme Brulee

Seasonal fruit macerated in Little Beast Brewing Dream State

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Menu Subject to Change on a Whim