

# LAURELWOOD FALL BREWER'S DINNER

**TUESDAY, OCTOBER 28, 2014  
6:30 PM**

**\$45 PER PERSON, GRATUITY INCLUDED**

*\*purchase seats at our pubs or at*

<http://laurelwoodbrewpub.com/shop/beer-dinner-ticket/>

## **Salad**

Roasted golden beet salad with Bibb lettuce, smoked almonds, fried goat cheese, lemon tomato vinaigrette and fried pancetta

***Beer pairing:*** Tart Saison, 5.7% ABV, 16 IBU

## **Soup**

Roasted acorn squash bisque

***Beer pairing:*** Vinter Varmer Strong Ale, 6.4% ABV, 49 IBU

## **Appetizer**

Pan seared scallops with a creamy gorgonzola polenta cake, roasted poblano sauce and red pepper coulis

***Beer pairing:*** Space Stout, 6.1% ABV, 40 IBU

## **Entree**

Turkey roulade stuffed with an apricot hazelnut stuffing, Vinter Varmer giblet gravy, sweet potato cakes and baby root vegetables

***Beer pairing:*** Cable Knit Rye Pale, 5.4% ABV, 40 IBU

## **Intermezzo**

Key lime granita

## **Dessert**

Oregon blueberry tart, layered with orange curd, creme anglaise and candied oranges, on a lavender shortbread crust.

***Beer pairing:*** Pumpkin Ale, 7.3% ABV, 12 IBU

Sponsored by:



**5115 NE Sandy Blvd., Portland, OR  
503-282-0622**



**LAURELWOOD**  
PUBLIC HOUSE & BREWERY