



MYSTERY BREWING BEER DINNER

August 29, 2017

FIRST COURSE:

Crusted Skate Wing with corn maque choux

Paired with: LOCKWOOD'S TROPICAL RETREAT, Fruit IPA, 6.3%

SECOND COURSE:

Shrimp Ceviche with Asian pears, cucumbers & cactus leaves

Paired with: DRAGON MOUTH, Pale Ale with Peppers, 5%
and NOTRE DAME, Barrel-aged Brett Beer, 6.4%

THIRD COURSE:

Prosciutto wrapped Quail with skillet beans & plum sauce

Paired with: BREWER'S SESSION 9, Blueberry Lime Wheat, 5.7%

FOURTH COURSE:

Orange Braised Bison Short Ribs with mushroom risotto cake

Paired with: CAROLINA BURNING, Charred Wood Ale, 5.8%

FIFTH COURSE:

Sticky Cinnamon Figs with local honey & pistachios

Paired with: CHANCE OF RAIN, Session IPA, 4%

For more information about Mystery Brewing Company, check out our website: mysterybrewing.com

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