



MYSTERY BREWING BEER DINNER

January 30, 2018

FIRST COURSE:

Steamed dumplings with napa cabbage, shiitake mushrooms, carrots, ginger & orange hoisin

Paired with: TRIPLE GINGER TRIPEL, Ginger Tripel, 8%

SECOND COURSE:

Spaghetti squash & paneer pad thai

Paired with: NOTRE DAME, Barrel Aged Brett, 6.4%

THIRD COURSE:

Double decker taco with Asian yams, carrot & daikon slaw & a coconut cream

Paired with: BRAT'YA BALINE, Russian Imperial Stout, 12.5%

FOURTH COURSE:

Steamed tofu in kimchi consommé

Paired with: FANTINE, Belgian IPA, 5.5%

FIFTH COURSE:

Caramel panna cotta with poached pears

Paired with: DROMGOOLE, Triple Pied Ale, 4.2%

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

Follow us on Facebook, Twitter & Instagram: @mysterybrewing

