



MYSTERY BREWING BEER DINNER

July 25, 2017

FIRST COURSE:

Duck Confit Salad with napa cabbage, roasted peaches, green onions, and couscous

Paired with: BREEZEWAY, Lightly-Hopped Sour, 3.5%

SECOND COURSE:

Rabbit Remoulade with fried green tomatoes, arugula, and citrus oil

Paired with: PAPA GRANDE, Rum Barrel-aged Tropical Stout, 8.8%

THIRD COURSE:

Fish En Papillote with beer herb butter, summer squash, and red peppers

Paired with: GIRL WHO WAITED, Ruby Kolsch, 6.5%

FOURTH COURSE:

Beef Rouladen with pickled peppers and onions, sherry peppercorn sauce, and roasted pasta

Paired with: DAY OFF, Coconut Porter, 5.5%

FIFTH COURSE:

Chocolate Brownie Bread Pudding with strawberry coulis and basil cream

Paired with: DIFFERENCE ENGINE, Hazy Strawberry IPA collaboration with Fullsteam Brewery, 6.3%

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

Follow us on Facebook, Twitter & Instagram: @mysterybrewing

