



MYSTERY BREWING BEER DINNER

November 28, 2017

FIRST COURSE:

Day After Egg Rolls with ham, sage stuffing, mashed potatoes & spicy apple chutney

Paired with: EKHO'S BOUQUET, Foraged Saison, 5.7%

SECOND COURSE:

Cranberry Glazed Duck Breast with green bean casserole

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

THIRD COURSE:

Herb & Mustard Crusted Prime Rib with twice-baked potato mushroom caps

Paired with: OLDE WEST END, Extra Special Bitter, 5.1%

FOURTH COURSE:

Roasted Poussin with pumpkin macaroni & cheese

Paired with: ROSALIND, Fall Saison, 6.5%

FIFTH COURSE:

Sweet Potato Waffles with marshmallow & walnut syrup

Paired with: PROOF OF CONCEPT, Hopped Sour, 4.2%

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

Follow us on Facebook, Twitter & Instagram: @mysterybrewing

