

HERITAGE

FOOD + DRINK

RUSHING DUCK BREWING CO BEER DINNER - 3.5.19

WELCOME BEER - NAYSAYER, HOPPY PALE ALE, 5.2% ABV

FIRST COURSE

BITTER GREENS SALAD

Prosciutto di parma, Mcgrath du jour cheese, bartlett pear mostarda

DON'T STOKO THE BEAR, FRUITED KETTLE SOUR, 5.1% ABV

Light kettle sour w/ cranberry + plum

SECOND COURSE

FRITTO MISTO

Crispy shrimp, calamari + scallop w/ lemon, red onion + citrus remoulade

KING JAMES, NE IPA, 7.2% ABV

Big fruit forward hops

THIRD COURSE

HERITAGE BEEF WELLINGTON

Ember roasted mushrooms, red wine glazed shallots, bordelaise sauce

IMPERIAL RYEZENBOCK, WEIZENBOCK, 11.2% ABV

Really unique beer. Somewhere between a Aventinus & a Belgian Quad.

FOURTH COURSE

RICOTTA ZEPPOLE

Espresso mousse, mocha whipped cream, amaretto cookie crumble

BIG MOUTH BEANHEAD, COFFEE PORTER, 5.7% ABV

Coffee porter, featuring local Big Mouth coffee!