



GREAT SOUTH BAY BEER DINNER

Thursday, May 18th, 2017

FIRST COURSE

tempura fried oysters

local oysters, garlic and lemon butter, chive
paired with: blonde ambition summer ale

SECOND COURSE

pan roasted golden tilefish

roasted spring vegetables, chimichurri, grilled lemon
paired with: field 5 golden IPA

THIRD COURSE

spiced blood orange pound cake

citrus glaze, blood orange reduction
paired with: blood orange pale ale

\$40 with beer \$30 without beer