



SEAFOOD & SUSHI

# BROOKLYN BEER DINNER

Thursday, July 20th, 2017

## FIRST COURSE

### **hamachi crudo**

cilantro, jalapeño, radish, cumin vinaigrette

paired with: sorachi ace saison

## SECOND COURSE

### **mussels and shrimp**

thai coconut curry broth

paired with: brooklyn local 1

## THIRD COURSE

### **lager brined pork chop**

manchego cheese grits, braised greens

paired with: brooklyn lager

\$40 with beer \$30 without beer