

Tuscarora Mill Presents A West Coast Beer Dinner!



Greeter | *Anderson Valley – Blood Orange / Gose 4.3% ABV*
Avocado and chiccharone tostada

1st | *Omission Brewing – Pale Ale / 5.8% ABV*
Scallop crudo, radish fennel and poblano relish, Chili oil

2nd | *Stone – Tropic Thunder / Lager 5.8% ABV*
Duck taco, scallion pancake, curtido

3rd | *Bear Republic – Thru the Haze / Hazy IPA 6.4% ABV*
California halibut, acorn squash and fennel succotash, orange beurre
blanc

4th | *Bear Republic – Racer 5 / IPA 5.75% ABV*
Lamb chop, Gorgonzola scalloped potatoes, black trumpet mushroom
sauce

5th | *Golden Road – Mango Cart / Field & Fruit Beer 4% ABV*
Mango Passionfruit Panna Cotta

September 23 | 7pm | \$100 Per Person | All-Inclusive
Register today at www.tuskies.com