

# HARDYWOOD



## LoCo 4H DINNER

**August 23<sup>rd</sup> 7pm**

**\$85 Tax & Tip Included**

### ❖ **Cuvee Gold**

*White Wine Barrel Aged Belgian Golden Ale*  
**Cuvee Rilette & Grilled Crescia**

### ❖ **Cuvee Peach**

*White Wine Barrel Aged Peach Tripel*  
**Smoked Peach Pork Belly, Cheddar Grits,  
Boiled Peanut Relish**

### ❖ **Great Return**

*American IPA*  
**Jamaican Jerk Lamb Tacos, Roasted Red  
Pepper and Tropical Fruit Salsa**

### ❖ **Savor X**

**Collaboration with New Belgium**  
*Imperial Baltic Porter Aged in Cocoa Husks*  
**Grilled Quail, House made Morcilla, Red  
Bliss Potato and Vidalia "Risotto",  
Asparagus, & Chipotle Chimichurri**

### ❖ **Naked Cru**

*Belgian Quad*  
**"Cru" Braised Lamb, Turnips, Wild  
Mushrooms with Fresh Egg Noodles and  
Herb Salad**

### ❖ **Bourbon Sidamo**

*Bourbon Barrel Aged Imperial Coffee Stout*  
**Bourbon Brown Sugar Roasted Peach "Split",  
Vanilla Ice Cream, Pecans, Pork Fat  
Caramel, & Snickerdoodle Crumbs**