

1st

Emile

Aged in foudres that once held Pineau des Charentes, a French aperitif made famous by the man whose name graces this beer's label

~Rosemary Lamb Lollipop, Emile Jus

2nd

St. Klippenstein

Bourbon barrel-aged, Belgian-style strong stout

~Sweet Potato "Carpaccio", Arugula, Shaved Coconut, Vanilla Thai Curry Dressing

3rd

Golden Brett

Mildly tart, golden Ale

~Ossabaw Pork Jowl, Lemongrass Risotto, Orange & Brett Marmalade

4th

Little Brett

Pineapple and notes of bread crust, with a mild tartness & hop

~Duck Confit, Pineapple "Fruitcake" Waffle, Smoked Hickory Glaze

5th

2017 Hibernial Fluxus

Saison milk stout with notes of coffee and chocolate

~Roast "Beast", Poached Apple and Celery Root Puree, Spiced Carrots

Dessert

Confluence

A unique blend of fruit and spice

~Caramel & Eggnog Cream Whoopie Pie



HOLIDAY DINNER

DECEMBER 5TH 7PM

\$85 ALL INCLUSIVE