



The Trappist Beer Dinner

Tuesday, December 20th at 6:30 pm

Welcome Beer

LA TRAPPE PUUR, Brouwerij de Koningshoeven - Berkel-Enschot Netherlands - 4.70%

Amuse Bouche

Beef Tongue Waffle

Chopped onion, jalapenos, tomatoes, cilantro, avocado sauce
ORVAL, Brasserie d'Orval - Villers d'Orval, Belgium - 6.20%

Starter

Pan Seared Turbo

Quinoa, mushrooms, creamy leeks, puree, endive croquettes
CHIMAY CINQ CENTS, Abbaye de Scourmont - Forges Les Chimay, Belgium - 8.00%

Entrée

Beer Braised Rabbit Leg

Prune compote, mashed potatoes, coffee carrots, cherry beer sauce
ACHEL BRUNE, Brouwerij der St. Benedictusabdij de Achelse Hamont-Achel, Belgium - 8.00%

Dessert

Strawberry Buche de Noel

Strawberry mousse, confit, gelee, meringue
WESTMALLE DUBBLE, Brouwerij der Trappisten van Westmalle - Westmalle, Belgium 7.00%

Beer Send Off

WESTVLERTIN XII, Saint Sixtus Abbey - Westvleteren. Belgium 10.20%

\$69.95 per person

Exclusive of Tax & Gratuity

The Executive Chef – Bart Vandaele
Chef de Cuisine – Martin Castillo