



**Brooklyn Brewery
Dinner Pairing
FEBRUARY 14
- FEBRUARY 17**

TRY ALL 5 COURSES FOR
\$48
INCLUDES FREE GROWLER
+1/2 OFF 1ST FILL

FIRST COURSE 10

PENNANT SALAD

Mixed greens, peanut vinaigrette, toasted mixed nuts, wild cherries, crumbled goat cheese

BEER PAIRING – Pennant Ale '55

A honey colored pale ale, lightly hopped with a toasted malt finish.

SECOND COURSE 10

Roasted Polenta

Firm polenta, roasted tomato and cranberry salsa, jalapeno infused housemade ricotta

BEER PAIRING – Brown Ale

Six malts create a deep brown color with toasted notes giving way to a balanced hop presence. The finish is smooth and fruity with a touch of caramel.

THIRD COURSE 12

Lamb Torta A Jus

Braised lamb, roasted garlic black bean spread, grilled portabella and roasted red peppers on a crispy baguette. Served with a side of lamb jus for dipping.

BEER PAIRING – Winter Ale

This winter ale boasts a nice hoppy nose with a slight flavor of bread yeast. A balanced body with winter malts and a light hop finish that stays on the tongue.

FOURTH COURSE 14

Chocolate Kissed Filet Mignon

Pan seared filet mignon, chocolate bordelaise sauce, herb roasted red potatoes, pear and coconut chutney.

BEER PAIRING – Black Chocolate Stout

This heavy imperial stout boasts a rich creamy body with deep roasted flavors of chocolate, coffee, caramel and tobacco. A must have for a cold February night.

FIFTH COURSE 10

Honey Lavender Cheesecake

Honey clove cheesecake, lavender mousse, orange lavender simple syrup

BEER PAIRING – Brooklyn Blast! (Brewmaster's Reserve)

Golden in color, this special beer has a wonderfully complex nose. Tree fruits, honey, clover, orange and floral notes are all present. With a smooth body the blend of American and British hops takes over, but leave a clean finish, reverting back to the honey, orange and floral notes.

**EXECUTIVE CHEF:
JONATHAN VAN SLEET**

**ALSO AVAILABLE FROM BROOKLYN BREWERY:
BROOKLYN LAGER • MAIN ENGINE START • BREWMASTER'S RESERVE**