



**CHEF'S & BREWMASTER'S TABLE 6 COURSE TASTING MENU \$75.00**

**BEER PAIRING (6 X 5oz glasses) \$25.00**

**FIRST COURSE**

CHARCUTERIE

Chef's choice served alongside  
Grainy Mustard | House Compote | House Pickles | Crostini  
*BEER PAIRING: TBD*

**SECOND COURSE**

OYSTERS (3/PERSON)  
Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon  
*BEER PAIRING: TBD*

**THIRD COURSE**

BEER & CHEESE CHOWDER  
Smoked Cheese | Handcrafted Lager | Housemade Lardons | Croutons

OR

SEASONAL MIXED GREENS SALAD  
Mustard Greens | Local Heirloom Tomatoes | Niagara Pinot Noir Vinaigrette  
*BEER PAIRING: TBD*

**FOURTH COURSE**

WARM SMOKED TROUT  
Celery Root Purée | Pickled Swiss Chard | BBQ Vegetables  
*BEER PAIRING: TBD*

**FIFTH COURSE**

DRY AGED STEAK FRITES  
AAA Striploin | Sauteed Shiitake Mushrooms | Compound Butter | French Fries  
*BEER PAIRING: TBD*

**SIXTH COURSE**

CRÈME BRULÉE  
*BEER PAIRING: TBD*