

# BREWERS DINNER

## OCEAN TROUT GRAVLAX

lager, rye, fennel, smoked creme friache.

**Paired w/ Blue Groper**

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## CAPSICUM CONSOMMÉ

okra, mint, beans, almond, brassica.

**Paired w/ Barrel Aged Saison**

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## LION'S MANE MUSHROOM

Pedro Ximénez jus, polenta,  
goats' cheese, hazelnut.

**Paired w/ Schwarzbier**

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## LAMB RACK

potato dauphinoise,  
spring pea, mint foam.

**Paired w/ Red IPA**

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## PLUM & APRICOT TARTÉ TATIN

pink pepper tuile, mascarpone, finger lime.

**Paired w/ Barley Wine**

**KING TIDE**

