

Amuse Bouche

Bacon & Eggs

American sturgeon caviar, crème fraiche, aged ham and crispy brioche

Cream Ale

A light, turn-of-the century American ale. Corn sugar added to the boil provides a hint of residual sweetness. Straw colored, a bit fruity and smooth, with a pleasant hop bouquet

First Course

Coconut Soup

Accompanied with Maine sea scallop, Mediterranean mussels, butternut squash puree and pumpkin seed oil

Pumpkin Ale

Tastes like pumpkin pie in a glass! This medium-bodied amber ale is made with 100 pounds of fresh pumpkins and spiced with cinnamon, nutmeg, cloves, and allspice. A seasonal favorite!

Second Course

Berkshire Pork Osso Bucco

with roasted chestnuts, escarole, pearl onions heirloom carrots and braising liquid

Kellerpils

Smooth, very easy drinking, with a slight tang on the finish due to the small addition of wheat malt

Third Course

Broadleaf Farms Buffalo Tenderloin

with celery root puree, wild huckleberry gastrique, shaved fennel and celery leaf salad

Oktoberfest

Brewed to celebrate the wedding of the Crown Prince of Bavaria in 1810, this is a full-bodied, malty amber German lager. Nice caramel tones with a smooth finish.

Dessert Course

Callebaut Dark Chocolate Tart

With toasted cashews, salted caramel and coffee dust

Imperial Russian Stout

Big, rich, roasty but slightly sweet, and dark as the Black Sea. English brewers in the 18th and 19th centuries made an extra-strong stout for export to Russia and the Baltic.