

November 2009 beer pairing dinner

REVERSE PAIRING

AMUSE BOUCHE

Assorted flatbreads

Lemon, haricot verts, Gruyere and bacon, Pecorino, pear

Paired with Beck's Pilsner

FIRST COURSE

Consommé

Onion jam, gruyere custard, crisp shallot rings, chive oil

Paired with Michelob Märzen

SECOND COURSE

Roasted Pork

Mixed mushrooms, sage pan sauce, sweet potato gnocchi

Paired with Goose Island Harvest Ale

THIRD COURSE

Kobe Beef Flank Steak

Mango & bacon rice timbale, red curry butter sauce

Paired with Redhook Barley Wine Ale

FOURTH COURSE

Carrot Cake

Cream cheese mousse, candied pecans, citrus reduction

Paired with Harvest Moon

Monday, November 16th at 6:00pm

\$65 per person (all inclusive)

For reservations call 507-640-0751 or email jill@saltedbutter.com

Located at Cherry Creek Cabinets, 150 St. Andrews Ct. #510, Mankato