

NINKASI BREWING BEER DINNER

TRAY PASSED

SEARED SCALLOP

APPLE, PAPAYA, FRISSÉ, JALAPENO, APPLE CIDER GLAZE

PAIRING: LUX HELLES-STYLE LAGER: ABV: 5.0%

THIS MUNICH-STYLE LAGER HAS A CLEAN NOBLE HOP AROMA WITH A TOUCH OF GRASSY HOPS, LEADING TO SWEET, TOASTY MALT FLAVOR.

FIRST COURSE

HOUSE HOT-SMOKED SALMON CHOWDER

LEEK, CELERY, POTATOES, DILL, FINISHED WITH CREAM

PAIRING: TOTAL DOMINATION IPA: ABV: 6.7%

THIS IPA HAS A CITRUSY AND FLORAL HOP AROMA PACKED WITH BIG HOP FLAVOR, BALANCED BY SWEET CARAMEL AND MUNICH MALTS.

SECOND COURSE

RAGU OF WILD MUSHROOMS

CREAMY CHEESE GRITS, FRESH HERBS, PARMESAN CHEESE, TRUFFLE OIL

PAIRING: OATIS OATMEAL STOUT: ABV: 7.2%

WITH A BIT MORE ALCOHOL THAN OTHER VERSIONS, THIS OATMEAL STOUT HAS ROASTED MALT UP FRONT, SMOOTH RICH OATS, A TOUCH OF CHOCOLATE AND A DRY FINISH.

THIRD COURSE

POMMES FRITES

HANGER STEAK WITH MELTED SHALLOTS AND DRUNKEN AIOLI

PAIRING: DAWN OF THE RED: ABV: 7.0%

MANGO, PAPAYA, PINEAPPLE AND STONE FRUIT BURST OUT WITH BITTERNESS UPFRONT, FINISHING SMOOTH WITH SEMI-SWEET MALT.

FOURTH COURSE

SLEIGH'R WAFFLE SUNDAE

VANILLA ICE CREAM, BERRIES, PECANS, SPIKED CHOCOLATE SAUCE, CANDIED BACON

PAIRING: IMPERIAL SLEIGH'R: ABV: 9.0%

DEEMED "BAD SANTA," THIS BEER IS A STRONGER VERSION OF OUR WINTER SEASONAL SLEIGH'R, WITH AN ELEVATED ALCOHOL PERCENTAGE AND DEEP TOASTED MALT FLAVOR THAT FINISHES DRY.

