



BIG RIDGE BREWMASTER DINNER

Tuesday, August 14th @ 7pm

\$35 plus tax per person

**Exclusive Q&A with Brewmaster Jason Armitage
One night only menu created by Chef Kevin Palsenborg**

Course 1

**Beer crostini with pickled tofu, soy-lime brussel sprouts and julienne beets
Beer pairing **152 Lager****

Course 2

**Pretzel with a sesame applewood cheddar cheese dip
Beer pairing **Beer Flavoured Beer Session Ale****

Course 3

**Korean style short rib with kimchi fried rice and gai lan wok fried in a ginger-oyster sauce
Beer pairing **Clover IPA****

Course 4

**Asian pear fritters served with coffee vanilla ice cream with a coffee and cinnamon sugar topping
Beer pairing **Old Sullivan Porter****