

## *A Slow Food Dinner Experience & Craft Beer Pairing*

**Chef Thomas Waite/Chef Ashton Gillespie  
& Beer Sommelier Nate Torresan**

Loco Field Winter Vegetables with Greens and Pine River Craft Beer  
Cheese Croutons & an Amber Beer Reduction

Braised Sunchoke and Chestnut Soup with Homemade Beer Nut Brittle &  
Quince Conserve

Beef Brisket Braised 2 ways with Forked River Coffee Porter with Mash &  
Slow Roasted Squash, Stewed Beets

Smoked Beer Brûlée, Beer Powder and Beer Honeycomb Under Glass

### **Forked River Beer Pairing**

First Course: Riptide Pale Ale - Pale Ale w/ Rye Malt - 5.7%

Second Course: Capital Blonde Ale - American Blonde Ale - 4.7%

Third Course: Full City Coffee Porter - Coffee Porter w/ Patrick's Beans -  
5.5%

Fourth Course: The Pursuit of Hoppiness - Session IPA - 4.8%



LAVERY CULINARY GROUP