

THE SIERRA GRILLE

ALLAGASH BREWING BEER DINNER

6 May 07

SOUP ~ served with Allagash White Ale

~ Lobster Chowder with Roasted Sweet Corn and White Ale

APPETIZER ~ served with Hugh Malone Ale

LOBSTER CAKES

~ Maine Lobster and cornbread griddlecakes with a Hugh Malone remoulade.

INTERMEZZO ~ served with Allagash Tripel

~ Wild leek wrapped terrine of ale poached whitefish, roasted vegetables and chevre with an Allagash Tripel tomato saffron puree.

ENTRÉE OPTIONS ~ served with Allagash Four

SMOKED HANGER STEAK

~ Hops-smoked hanging tenderloin with an Allagash Four shiitake reduction, sautéed fiddleheads with asparagus and horseradish-herb smashed potatoes.

SALMON STEAK

~ Boneless Salmon steak fire-grilled and finished with an Allagash Four herb beurre blanc, sautéed fiddleheads with asparagus and horseradish-herb smashed potatoes.

SMOKED DUCK SAUSAGE

~ Bourbon barrel smoked Duck sausage fire-grilled and served with Allagash Four steamed sauerkraut, sautéed fiddleheads with asparagus and horseradish-herb smashed potatoes.

DESSERT ~ served with Allagash Victoria Ale

~ Baked tart apples in puff pastry topped with wild blueberry compote and Victoria Ale caramel sauce and a side of Vanilla Gellato.