

THE SIERRA GRILLE
ALLAGASH BREWING COMPANY

October 5, 2008

SOUP

served with Allagash White

~ Bouillabaisse ~

Hearty fish and shellfish stew with Allagash White Ale and saffron.

APPETIZER

served with Allagash Black

~ Braised Lamb Ribs ~

Tender lamb ribs slow-cooked in Allagash Black Stout, with mint-maple chutney.

INTERMEZZO

served with Allagash Curieux

~ Cheese Fondue ~

Melted farmhouse cheeses and Curieux with tart apples and French bread.

ENTRÉE OPTIONS

served with Allagash Hugh Malone

~ Lobster Stuffed Salmon ~

Boneless salmon steak with a Maine lobster stuffing and Hugh Malone gravy.

~ Lobster Stuffed Beef Roulade ~

Tender flank steak with a Maine lobster stuffing and Hugh Malone gravy.

~ Lobster Stuffed Game Hen ~

Cornish Game Hen with a Maine lobster stuffing and Hugh Malone gravy.

Entrees served with twice-baked potato with bacon & chives and
roasted cauliflower & broccoli with tomatoes and capers.

DESSERT

served with Allagash Grand Cru

~ Pumpkin Whoopie Pie ~

Pumpkin cakes with fluffy Grand Cru buttercream filling.