



THE SIERRA GRILLE  
PRESENTS:  
THE DOGFISH HEAD  
THE NIGHT BEFORE THE NIGHT BEFORE  
CHRISTMAS DINNER  
Wednesday, December 23, 2009

WELCOME  
DFH Cask Conditioned 75 Minute I.P.A. (7.5%)

SOUP  
served with DFH 2007 Immort Ale (11%)

~ Goose Stew with Duck Sausage ~

Hearty stew made with Ale, fresh roast goose, smoked duck sausages and winter vegetables.

APPETIZER  
served with DFH 2008 Pangaea (7%)

~ Lobster Eggroll ~

House-made lobster-filled crispy egg roll with red chile and green cilantro sauces.

Featuring flavors inspired by all the continents.

ENTRÉE OPTIONS  
served with DFH 2007 Burton Baton (10%)

~ Bison Prime Rib or Roasted Smoked Pheasant ~

Entrées served with root vegetable au gratins, fresh green bean casserole, smashed sweet potatoes with marshmallow, and Yorkshire pudding.

DESSERT  
served with DFH 2008 World Wide Stout (18%)

~ Christmas Cake ~

Spirit-soaked fruit and nut cake, with Stout infused mascarpone cream.