

# THE SIERRA GRILLE

## DOGFISH HEAD BEER DINNER

12 July 07

### SOUP

served with Dogfish Head Festina Peche Ale

#### Melon Mint

Chilled soup of honeydew, casaba, Crenshaw and canteloupe blended with Festina Peche Ale and fresh mint.

### APPETIZER

served with Dogfish Head 60 Minute IPA

#### Crispy Softshell Crab

Softshell crab flash-fried with a cornmeal-panko crust, with IPA remoulade.

### INTERMEZZO

served with Dogfish Head 120 Minute IPA

#### Cured Meat and Soft Cheese

Applegate Farms sopprassata and fresh Taleggio pungent cheese, with Equinox farm organic baby arugula.

### ENTRÉE OPTIONS

served with Dogfish Head Indian Brown Ale

#### Stuffed Smoked Game Hen

Cornish game hen smoked with bourbon barrel caskwood, baked with a cornbread pecan stuffing, with IBA gravy and sautéed summer vegetables.

#### Blackened Mako Shark

Grill blackened mako shark loin with a sour cream IBA reduction, smoked Cheddar au gratin potatoes and sautéed summer vegetables.

#### Beef Roulade

Brandt farm all natural beef stuffed en roulade with fresh baby spinach and braised with a Cajun rub, with IBA gravy, smoked Cheddar au gratin potatoes and sautéed summer vegetables.

### DESSERT

served with Dogfish Head Raison D'Étre

#### Mousse Cup with Chocolate Confection

Almond cookie cup with chocolate ale mousse and a layered chocolate raisin candy.