

THE SIERRA GRILLE
BIG GAME-BIG BEER
DINNER



NOVEMBER 22, 2009

SOUP

served with Weyerbacher 14 Wheat Wine (%11.8)

~ Antelope Stew with Pheasant Sausage ~

Hearty stew made with Ale, Antelope, Pheasant sausages, and fall vegetables.

APPETIZER

served with Great Divide 15th Anniversary Oaked Double IPA (%10)

~ Gator Bites ~

Crispy flash-fried Alligator with wild IPA dipping sauce.

INTERMEZZO

served with Lost Abbey Angel's Share (%12.5)

~ Bison Carpaccio ~

Thinly shaved Bison Tenderloin with black pepper, salt and fresh horseradish

ENTRÉE

served with Stone Sublimely Self Righteous (%8.7)

~ Big Game Platter ~

Slow-cooked Wild Boar rib, roasted Smoked Quail, Elk meat pie with Wild Mushrooms and topped with Cheesy Herbed Potatoes, Ale Steamed Grilled Venison Sausage, and

Fried Bison 'Tendergroins'.

With wild rice pilaf and pumpkin succotash

DESSERT

served with Great Divide Chocolate Oaked Yeti (%9.5)

~ Cream Filled Horns ~

Cookie horns filled with Yeti cream, with candied nuts and Stout caramel