

# THE SIERRA GRILLE

## NORTH COAST BREWING BEER DINNER

17 June 07

### SOUP

served with North Coast Prangster Belgian Style Golden Ale

#### Vichyssoise

Chilled soup of gold and purple potatoes blended with Prangster Golden and fresh herbs

### APPETIZER

served with North Coast Acme J.P.A. Ale

#### Sausage Sampler

Bison, Venison, and Pheasant with Asian cabbage slaw and Acme J.P.A mustard.

### INTERMEZZO

served with North Coast Old Stock Ale

#### Duck Spring Roll

Fresh spring roll with duck confit and cellophane noodles, with a peach-Old Stock dipping sauce.

### ENTRÉE OPTIONS

served with North Coast Thelonus Monks Belgian Style Abbey Ale

#### Braised Lamb Osso Bucco

Lamb shanks simmered in Thelonus with fresh horseradish smashed potatoes and sesame stir-fried spring vegetables.

#### Barbecue Pork Shanks

Tender bone-in pork slow-cooked with peach-chipotle barbecue sauce and Thelonus, with red bliss potato salad and sesame stir-fried spring vegetables.

#### Grilled Swordfish

Fresh Swordfish grilled and finished with a Thelonus and caramelized shallot compound butter with dirty rice and sesame stir-fried spring vegetables.

### DESSERT

served with North Coast Rasputin Russian Imperial Stout

#### Fruit Spring Roll

Flash-fried spring roll of local strawberries, mango, and dark chocolate, with a Rasputin caramel.