



THE SIERRA GRILLE
BREWERY OMMEGANG
BEER DINNER



October 4, 2009

SOUP

served with Ommegang Hennepin

~ Consomme d'Homard ~

A delicate broth made from Lobster and Ale, with knuckle and claw meat.

APPETIZER

served with Ommegang Rare Vos

~ Escargots ~

Snails cooked with Ale, garlic, butter, and fresh herbs.

INTERMEZZO

served with Ommegang Adoration

~ Pate & Tapenade ~

Duck country-style pate and Atalanti olive-white anchovy tapenade.

ENTRÉE OPTIONS

served with Ommegang Abbey Ale

~ Bouillabaisse Provencale ~

Fresh mussels, scallops, shrimp, clams, lobster and whitefish in a saffron tomato broth

~ Coq Au Vin et Biere ~

Tender chicken, wild mushrooms, and onions simmered in Chianti and Ale

~ Braised Lamb Shank ~

Slow-cooked with white beans, fall vegetables, and Ale

Entrees all with sourdough roll and whipped roasted garlic ale butter.

DESSERT

served with Ommegang Three Philosophers

~ Chocolate Crepes ~

Crepes layered with Stout pastry cream and rich chocolate mocha mousse