

THE SIERRA GRILLE

ROGUE BREWING BEER DINNER

1 April 07

APPETIZER ~ served with Rogue Kells Lager

DRUNKEN CHICKEN THIGHS

Chicken thigh meat smoked with bourbon barrel caskwood then slow roasted with Kell's Lager and chipotle BBQ, served on a crispy sweet potato nest.

SOUP ~ served with Rogue Dry Hopped Red Ale

~ Mussel Stew with Boudin Sausage and Red Ale

INTERMEZZO ~ served with Rogue Old Crustacean Barleywine

~ New England farmhouse cheeses and Old Crustacean duck liver pate with crostini and fresh honeycomb

ENTRÉE OPTIONS ~ served with Rogue Anniversary Younger's Special Bitter

ROAST LEG OF LAMB

Slow roasted leg of lamb with a 'Special Bitter' fresh mint tart apple reduction, asparagus with fennel and three cheese au gratin potatoes.

SMOKED HALF CHICKEN

Hops-smoked and roasted half chicken with a 'Special Bitter' Mission fig glaze, asparagus with fennel and three cheese au gratin potatoes.

SMOKED GRILLED SALMON

Hops-smoked boneless salmon steak fire-grilled and finished with a 'Special Bitter' rhubarb fresh dill sauce, asparagus with fennel and three cheese au gratin potatoes.

DESSERT ~ served with Rogue Chocolate Stout

~ Molten Chocolate Cake with Stout Syrup, Frangelico Whipped Cream, and Madagascar Vanilla Gelatto