



THE SIERRA GRILLE SIXPOINT CRAFT ALES



FEBRUARY 21, 2010

SOUP

served with Sixpoint Masons Black Wheat
~ Spiced Squash Bisque ~

Roasted winter squash pureed with cinnamon, clove, allspice and Black Wheat Ale.

APPETIZER

served with Sixpoint Diesel Stout
~ Stout-Braised Pork Ribs in Mole ~

Country style ribs slow-cooked in Diesel Stout, with three chile mole sauce and a smoked cheddar cornbread muffin.

INTERMEZZO

served with Sixpoint Righteous Rye
~ Gravlax Plate ~

Salt and herb cured salmon three ways, with caraway aioli and fried capers.

ENTRÉE OPTIONS

served with Sixpoint Bengali Tiger I.P.A.

~ Marinated Beef Flank Steak ~

~ Braised Chicken Breast ~

~ Grilled Jumbo Shrimp ~

Finished with a traditional Indian curry, served with Basmati pilaf,
Samosa, and spinach saag.

DESSERT

served with Sixpoint Double Sweet Action
~ Flan and Cookies ~

Custard made with Tahitian vanilla and ale, with chewy mocha date cookies.