

THE SIERRA GRILLE STONE BREWING COMPANY

November 30, 2008

SOUP

served with Stone 08 Vertical Epic

~ Rabbit Stew ~

Tender rabbit simmered with Vertical Epic, parsnips, onions, potatoes and carrots.

APPETIZER

served with Stone I.P.A.

~ Thai-I.P.A. Shrimp with Two Sauces ~

I.P.A. marinated and fire-grilled Thai-spiced shrimp with I.P.A. mango salsa, spicy I.P.A. peanut sauce and wonton crisps.

INTERMEZZO

served with Stone 12th Anniversary Bitter Chocolate Oatmeal Stout

~ Enchilada con Mole ~

Ground wild boar and smoked Cheddar cheese in a corn tortilla, with a five-chile Stone Ale pumpkin mole sauce.

ENTRÉE OPTIONS

served with Stone Double Bastard

~ Braised Lamb Shank ~

Lamb fore shank slow-braised in 'Oaked' Bastard with aromatic vegetables, with Arrogant Bastard gravy.

~ Roasted and Smoked Chicken Breast ~

Bone-in chicken breast slow-roasted with 'Oaked' Bastard and hop-smoked, with Arrogant Bastard gravy.

Served with savory white beans, roasted cauliflower with fennel, and Brussel sprouts.

DESSERT

served with Stone Old Guardian Barley Wine

~ Baklava Sampler ~

Three kinds of honey-nut-phylo pastry, with Madagascar Vanilla gelato and Old Guardian caramel.