

# THE SIERRA GRILLE

## STONE SOUP BEER DINNER

11 October 07

### SOUP

served with Allagash White Ale

~ Curried Squash ~

Roasted acorn and sugar pumpkin with curry, cream, and Belgian-style White Ale (vegetarian).

### APPETIZER

served with Stone IPA

~ Lobster Cake ~

A griddlecake of Maine lobster, cornbread and panko, with an IPA remoulade.

### INTERMEZZO

served with St. Bernard's ABT

~ Sopprasetta and Cheddar ~

Cured pork sausage and Shelburne Farms 18 month Cheddar, with pickled vegetables and crostini.

### ENTRÉE OPTIONS

served with Ayinger Brewing Oktoberfest

~ German Sausage Plate ~

Bratwurst and knockwurst slow-cooked in ale, with smashed potatoes, beer gravy, sauerkraut, and grilled asparagus.

~ Barbecued Lamb Ribs ~

Tender lamb shortribs slow-cooked in ale and finished with Oktoberfest BBQ sauce, with au gratin potatoes and grilled asparagus.

~ Glazed Salmon Steak ~

Boneless Atlantic salmon steak fire-grilled with an Oktoberfest honey glaze, with spicy smoked Cheddar smashed potatoes and grilled asparagus.

### DESSERT

served with Old Rasputin Imperial Stout

~ Chocolate Mango Spring Roll ~

Mango and bittersweet chocolate with Stout in an egg roll wrapper, flash fried and served with Dulce de leche gelati and Ale caramel.