

THE SIERRA GRILLE

STOUDT'S BREWING BEER DINNER

23 September 07

SOUP

served with Stoudt's

~ Philadelphia Pepperpot ~

A traditional Belgian Ale stew made with fresh striped bass, Ahi tuna, vegetables and cream.

APPETIZER

served with Stoudt's

~ Pretzel Sampler ~

Fresh Prince Edward Island mussels steamed in Tripel with fennel and Andouille sausage, with hand-cut Belgian fries, aioli and housemade catsup.

INTERMEZZO

served with Stoudt's

~ Pickled Plate ~

Equinox farm organic arugula and Belgian endive tossed with a Dupont honey citrus vinaigrette.

ENTRÉE OPTIONS

served with Stoudt's

~ German Sausage Plate ~

Bratwurst and knockwurst slow-cooked in ale, with sauerkraut, housemade spetzel and grilled asparagus.

~ Jaegerschnitzel ~

Breaded flash-fried chicken breast with rich sour cream gravy, housemade spetzel and grilled asparagus.

~ Ale-Poached Haddock ~

Fresh whitefish fillet poached in Stoudt's and topped with garlic breadcrumbs, with housemade spetzel and grilled asparagus.

DESSERT

served with Stoudt's

~ Peach Kuchen with Stout Syrup ~

Rich cake layered with sweet cream cheese and peaches, with vanilla gelato and Peach-Stout syrup.