

BEER DINNER

Chefs

Andrew Gerson - Director of Culinary Programming, Brooklyn Brewery

Eric Pless, Culinary Director of Beertown & The Bauer Kitchen

Brian McCourt, Executive Chef of The Bauer Kitchen



FIRST COURSE

Scallop, Tobiko, Bacon Dashi, Crispy Rice, Brussel Sprouts

Sorachi Ace

SECOND COURSE

Top Meadows Tartare, Bone Marrow, House-Made Sour Dough

Wild Streak

THIRD COURSE

Duck Ham, Crispy Butternut Squash, Duck Crackling

Local 1

FOURTH COURSE

Lamb Shoulder, Charred baby carrots, Lamb bordelaise,

Shoot boss sprouts

Brooklyn K is for Kriek

FIFTH COURSE

Devils Rock Blue, Avonlea Clothbound Cheddar, Mostarda, Focaccia Crisps

Intensified Coffee Porter



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