

# A NIGHT ON THE MEDITERRANEAN

## NYE 2018

*Flavours from around the sun belted basin*

[BEER PAIRING MENU]

### FOR THE TABLE

sautéed olives, garlic, chilies, fresh Bauer Bakery bread, olive oil, oregano, sea salt

### GREECE

#### FASSOLATHA SOUP

northern white beans, carrots, garlic, spinach

+

#### PILS HELLAS *German Pilsner*

Hellenic Breweries (Atalanti, Greece) | 4.5%

### PORTUGAL

#### CRISPY PEASANT BACALHAU

salt cod fritters, cured lemon aioli, olive tapenade

+

#### SAGRES PILSENER *Pale Euro Lager*

Central de Cerveja (Vialonga, Portugal) | 5.1%

### ITALY

#### WILD MUSHROOM & PANCETTA RISOTTO

buttered leeks, truffle, white wine, grana padano

+

#### STONER *Belgian Strong Pale Ale*

Birrificio Brùton (San Cassiano Di Moriano, Italy) | 7.5%

### FRANCE

#### CABERNET SHORT RIB

marinated & braised, roasted roots, parsnip purée

+

#### LOIRETTE *Belgian Saison/Farmhouse Ale*

Brasserie De La Pigeonnelle (Céré La Ronde, France) | 5.5%

### SPAIN

#### MARCONA ALMOND & CARAMEL FLAN

burnt clementine, sea salt praline

+

#### SIDRA NATURAL *Dry Organic Natural Cider w/ Rabiosa Apple Varietals*

Lagar de Ribela (Galicia, Spain) | 5.5%