

Happy Birthday, Gavin!

ASSORTED CHEESES AND CHARCUTERIE WITH ALLAGASH SAISON

A MAINE INTERPRETATION OF A CLASSIC BELGIAN FARMHOUSE-STYLE ALE. NOTES OF CITRUS AND PEPPERY SPICE ACCOMPANY PLEASANT MALT CHARACTER AND A TROPICAL AROMA. THE ADDITION OF DARK BELGIAN CANDY SUGAR ROUNDS OUT THE BEER'S RUSTIC FLAVOR WHILE GIVING IT A DRY PALATE.

HARVEST SALAD WITH WEIHENSTEPHANER VITUS

THIS LIGHT-COLORED, SPICY BOCK IS BREWED WITH YEAST AND HAS A ROUND CHARACTER WITH AROMAS OF DRIED APRICOTS, CITRUS, CLOVES, AND HINTS OF BANANA. FULL-BODIED AND SPARKLING WITH AN EFFERVESCENT MOUTHFEEL.

CURRIED BUTTERNUT SQUASH SOUP WITH CHIMAY BLUE

WITH AN INTENSE FUSION OF BOUQUETS, RICH BODY AND COMPLEX CITRUS NOTES, THIS IS THE REAL CHAMPAGNE OF BEERS; AGED FOR UP TO FIVE YEARS.

SEASONED RUBBED PORK TENDERLOIN WITH HANGAR 24 BETTY IPA

A UNIQUE IPA FEATURING BOLD NEW AMERICAN VARIETIES. AROMAS OF TROPICAL FRUIT, BERRIES, GRAPEFRUIT, AND PINE WITH SUBTLE MALT BALANCE AND A CLEAN BITTERNESS. A VERY BALANCED AND SEASONAL IPA

ROASTED VEGETABLES WITH ANDERSON VALLEY WINTER SOLSTICE ALE

CARAMELIZED MALTY AND SPICY AROMAS REDOLENT OF CINNAMON, ALLSPICE, BLACK CURRANT, AND BLACK LICORICE. PLEASANTLY CREAMY WITH A SILKY BODY, SWEET CARAMEL FLAVOR, HINTS OF SEASONAL SPICES AND A CLEAN, MALTY FINISH.

FLEUR DE SEL CARAMEL MOUSSE & DARK CHOCOLATE GANACHE WITH ANDERSON VALLEY BOURBON BARREL STOUT

THIS BEAUTIFUL MARRIAGE OF BARNEY FLATS OATMEAL STOUT AGED IN USED WILD TURKEY BOURBON BARRELS YIELDS ONE OF THE SMOOTHEST, MOST DELECTABLE STOUTS ON THE PLANET.