



DEVIL'S CANYON BEER DINNER

FEBRUARY 29, 2012

AMUSE BOUCHE

Crispy Oyster Shooter
California Rye Sunshine IPA

First Course

Apricot Glazed Pork Belly
grilled radicchio & romaine salad
Silicone Blonde

Second Course

Marinated Grilled Quail
jalapeno hush puppies, tatsoi, amber ale cheese sauce
Deadicated Amber Ale

Third Course

Ribs Cubed
(Wild Boar Ribs, Beef Short Ribs, Baby Back Ribs)
polenta cakes, blistered tomatillos, micro bulls blood
Full Boar Scotch Ale

Fourth Course

Ginger Banana Nut Bread
root beer ice cream, caramel sauce, caramelized banana
Devil's Canyon Draft Root Beer

44.00 per person

Executive Chef: Bobby Laggan
Sous Chefs: Todd Yamanaka, JR Chacon