



Goose Island Beer Dinner

January 17, 2013 – 6:30pm

Upon Arrival: Tasting of Goose Island Mild Winter

~First Course~

Blue Hill Bay Mussels

*Steamed in Goose Island Honkers Ale,
Heirloom Garlic, Oak Grove Andouille Sausage, Plum Tomato,
Green Onion, Semolina Crostini*

Paired with: Goose Island Honkers Ale

~Second Course~

Cape May Clam Chowder

, Mosefund Farm Bacon, House-made Oyster Crackers

Paired with: Goose Island 312 Urban Wheat

~ Third Course ~

Spicy Four Cheese Soufflé

Local Greens, Grilled Portobello, Mustard Vinaigrette

Paired with: Goose Island IPA

~ Fourth Course ~

Seared Viking Village Day Boat Scallop

Grilled Asparagus, Kennett Square Mushroom Risotto, Truffle Butter

Paired with: Goose Island Sofie

~ Fifth Course ~

Goose Island Beer Braised Pork Shank

Fingerling Potato, Cabbage, Green Apple, Baby Vegetables, Dried Cherry Demi

Paired with: Goose Island Matilda

~ Sixth Course ~

Chocolate Stout Jubilation Cake

Candied Hazelnuts, Chocolate Stout Gelato

Paired with: Goose Island Nut Brown Ale