



Presents a Five course Beer Dinner
Saturday November 23rd
Starting at 7:00

Featuring



Reception Course

Gallo Wines represented by Ken Goodfellow paired with various cheeses to be announced



E&J Gallo Winery

Salad Course

Sliced grilled chicken breast with Sage & Rosemary, topped with a zesty demi glaze
Paired With



Prelude to Main Course

Marinated Roast Loin of Pork with sliced apple compote
Paired With



Main Dinner Course

Baked Salmon drizzled with Trois Pistoles glaze
Paired With



Marinated vegetables in La Fin du Monde sauce over gluten free corn pasta with diced tomatoes
Paired With



Jasmine Rice with Pineapple Tidbits
Paired With



Dessert Course

Autumn Bread Pudding
Paired With



Price per person \$50.00