

SAVOR LOUNGE BEER DINNER
FETURING FOUNDERS BREWING CO.
THURSDAY JUNE 26, 2014

HOUSE MADE PRETZELS

Stone Ground Stout Mustard

MUSSEL CEVICHE

A salad of Maine Mussels, Baby Arugula, Red Onion, Bell Pepper, Chives
& Honey Citrus Vinaigrette

Paired with: **All Day IPA**

FRENCH ONION CROSTINI

Grilled Bread topped with Beef Braised onions & Charred Gruyere Cheese

Paired with: **Centennial IPA**

BARBEQUE PORK RIBS

Slow Cooked, Brushed with House made BBQ Sauce,
Crispy-Smoked-Gouda-Double-Trouble Mac 'N Cheese

Paired with: **Double Trouble**

ROASTED LAMB CHOPS

Bing Cherry Reduction, Roasted Garlic Couscous

Paired with: **Dirty Bastard Scotch Ale**

HOUSE MADE DOUGHNUTS

Cinnamon-sugar dusted, Raspberry Sauce

Paired with: **Rübeæus**

MOCHA TRUFFLES

Paired with: **2014 Kentucky Breakfast Stout**