

KENT FALLS BEER DINNER

Monday March 20th - 6pm

FIRST COURSE

citrus salad

| blood orange, black pepper, shaved cipollini onions,
pistachios & mache |

-Lychee Tangerine Gose-

SECOND COURSE

wild mushroom "farotto"

| porcini mushrooms, creme fraiche, bianco sardo, breadcrumbs,
crispy hen of the woods |

-Buckwheat Grisette-

THIRD COURSE

berkshire pork belly "porchetta"

| housemade spicy fennel sausage, salsa verde, shaved fennel,
arugula & lemon |

-Super Sparkle IPA-

FOURTH COURSE

blueberry vs. blackberry

| warm semolina cake, blueberry jam vs. frozen blackberry-syrah
& creme fraiche terrine |

-Blueberry vs. Blackberry-

\$65 Ticket - Plus Tax & Gratuity

-Menu Subject to Change-