

WEDNESDAY, MARCH 21ST @ HARLAN SOCIAL



# DINNER WITH THE BREWERS



**BALLAST POINT @ HARLAN SOCIAL**

## RECEPTION

**Pork Belly Skewer w.compressed watermelon / Chicken Yakitori w.tonkatsu  
Oysters On The ½ Shell w.grapefruit granite**

**SERVED WITH**

**Bonito Blonde Ale & Grapefruit Sculpin IPA**

## 1ST COURSE

**Sea Scallop Crudo w.charred pineapple, spiced mango & yuzu vinaigrette**

**SERVED WITH**

**Mango Even Keel & Sculpin Pineapple IPA**

## 2ND COURSE

**Wisconsin Kasserl Cheese "Saganaki w.blackberry jam & pickled watermelon**

**SERVED WITH**

**Sour Wench-Sour Blackberry Ale & Watermelon Dorado IPA**

## 3RD COURSE

**Guajillo & Coffee Rubbed Venison Loin w.Coconut Carrot Purée, Smoked Chocolate  
Tobacco Onions**

**SERVED WITH**

**Coconut Victory at Sea-Imperial Porter**

## 4TH COURSE

**Brown Sugar & Apple Upside Down Cake w.Caramelized Pecan Ice Cream**

**SERVED WITH**

**Red Velvet Oatmeal Stout**

Please alert your server immediately to any food or nut allergies. Items marked \* contain seeds or nuts.

In accordance with local laws we are required to inform you that eating raw or undercooked fish, eggs or meat increases the risk of foodborne illnesses.