

**TUESDAY, MARCH 27<sup>TH</sup> @ 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 Kasserli 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.