Last hurrah at old Sunspot address

Big, Bold and Festive beer dinner

December 3, 2012

First course paired with SweetWater Festive Ale:

Barbecue and molasses spiced shrimp, rosemary and sweet potato biscuit, plum and onion jam

Second course paired with Yazoo Sly Rye Porter:

Cocoa dusted squab, fennel and orange marmalade, blue cheese polenta, red eye gravy

Third course paired with SweetWater Porter:

Curried crab salad tostada with mango chutney and black sesame seed vinaigrette

Fourth course paired with Yazoo Sue cask conditioned with Olive Sinclair Chocolate

Smoked duck, sherry-achiote glaze, sweet onion pudding, succotash

 $\label{lem:course_paired} \textbf{Fifth course paired with New Belgium Lips of Faith Brewery Vivant Biere \, De \, Garde:}$

Seared beef tenderloin, red mole, tortilla salad, ancho chile and honey vinaigrette, jalapeno jack whipped potatoes

Sixth course paired with Brooklyn Black Chocolate Stout:

Chocolate tres leche with apple bunuelos