

THE BULL AT PINEHURST FARMS

THREE SHEEPS BEER DINNER

COURSE 1

3 Sheeps Pils - Pilsner

Prince Edwards Isle Mussels

Beer steamed mussels, pancetta, white beans and baguette

COURSE 2

Rebel Kent - Amber Ale

Spiced Elk Carpaccio

Coriander, fennel, arugula, Dijon egg yolk cream, fried capers

COURSE 3

Fresh Coast - Juicy Pale Ale

Charred Octopus

Roasted cauliflower, sweet pea panna cotta, arugula, lemon vinaigrette

COURSE 4

Nitrajoe - Nitro Coffee Stout

Braised Pork Belly

Stout braised pork belly, aged cheddar rabbit croquette, Swiss chard

COURSE 5

Veneration - Belgian Quad w/ figs and molasses

aged in Rye Whiskey Barrels

Flourless Chocolate Cake

Door County cherry almond glaze, Chantilly cream

RESERVATIONS REQUIRED

JANUARY 25 | 6:30PM