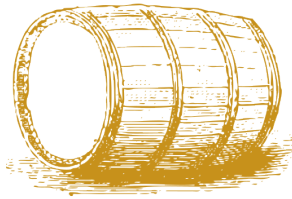

EST



2010

CRAFT BEER DINNER SERIES

TRAY PASSED

Dungeness Crab Panna Cotta

Watercress, ginger, green cardamom, mint

Blueberry Blonde Ale

1ST COURSE

Beet & Coriander Cured Salmon

Pea tendrils, navel orange, shaved fennel, rye crackers, Meyer lemon crème fraîche

Pure & Simple IPA

2ND COURSE

Oak Roasted Niman Pork Rack

Grilled spigarello, seared cauliflower, green garlic soffritto, rhubarb, red miso glaze

Dragoon

3RD COURSE

“Bite of Spring” Pot Pie

Braised short rib, spring onion, morels, rainbow carrots, English peas, baby artichokes

Explorer E.S.B.

4TH COURSE

A Trilogy of Cheese from Smallgoods

Brewers Special Brown Ale + Barrel Aged Version

Please help conserve San Diego's water resources ~ we will gladly serve water and refills at your request. Please let your server know of any food allergies, dietary restrictions, or special requests. Our culinary staff will strive to accommodate any special needs through the use of our locally sourced ingredients. Items may be ordered undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.