



RUSTY RAIL BREWING COMPANY

BEER DINNER

FRIDAY, MARCH 30

6:00 PM — \$70 per person
(must be 21 or older)

Pardee Room—2nd Floor

- ◆ Beer trivia fun
- ◆ Brewer will be on hand to explain the crafting of each beer and answer questions
- ◆ Door prizes: Rusty Rail growlers, pint glasses, gift cards and more!



M E N U

FIRST COURSE

WHITE CHEDDAR BISCUIT W/ PROSCIUTTO BACON
IPA red eye gravy, micro cilantro, infused oils

SECOND COURSE

**HARD ROAST PUREE OF CAULIFLOWER
& SMOKED GOUDA**
Blackened citra hop shrimp, spicy pickled cucumbers

THIRD COURSE

WOOD FIRED BEET PIZZETTE SALAD
Chevre, candied onion jam, brulee hazelnuts, organic baby arugula, honey ale vinaigrette

FOURTH COURSE

Choice of:

INDIVIDUAL BEEF WELLINGTON
Seared filet of beef, wild mushrooms, flakey pastry, porcini spent grain broth, wild pea sprouts

POTATO CRUSTED HALIBUT FILET
Crispy pan seared, spring pea broth, hefeweisen romesco, buttered spaghetti squash, truffle essence

FIFTH COURSE

RUSTY RAIL BROWN COW
Vanilla bean gelato flooded with chocolate mint stout, drunken cherries, biscotti, whipped cream, trio of sauces

Each course will be paired with a Rusty Rail craft beer.
** Wine options available **

Reservations and prepayment required by March 27th.

RSVP to the Event Department at 570-966-6465 or sbolig@rustyrailbrewing.com

