

C A F
Selmarie



FORBIDDEN ROOT
BOTANIC BEER DINNER
MONDAY, JULY 31ST 6:30PM

MENU

6:30 WELCOME BEER ~ MONEY ON MY MIND

1ST ~ SUBLIME GINGER

chilled coconut chai tea soup, asian pear and sweet corn relish, tobiko

2ND ~ WPA WILDFLOWER PALE ALE

*jake's country meats bratwurst, black garlic mostarda, pickled banana peppers,
bavarian pretzel croutons, chervil*

3RD ~ RADIO SWAN (JULY 2017 RELEASE)

*"twice baked" lobster with gruyere potato gratin,
shaved fennel salad with citrus and mint*

DESSERT-KEINE KRÜMEL STOUT

dessert presented by pastry chef trisha o'donoghue

\$70 PER PERSON *all inclusive*

advance purchase only ~ via BrownPaperTickets.com