



**BROOKLYN BREWERY BEER DINNER
TUESDAY, NOVEMBER 6, 2007 6:30PM**

JOIN US FOR A SPECIAL EVENT FEATURING MAVERICK CUISINE BY
CHEF ANTHONY GRAY PAIRED WITH HAND CRAFTED, DOMESTIC BEERS
FROM BROOKLYN BREWERY WITH SPECIAL GUEST GARRETT OLIVER, BREWMASTER.

PASSED HORS D'OEUVRES RECEPTION

OLIVE OIL POACHED SCALLOP
PARMESAN CRACKER, LEMON, BASIL

EGGPLANT AND LOCAL GOAT CHEESE ROULADE
SUNDRIED TOMATO PESTO

BROOKLYN EAST INDIAN PALE ALE

FIRST COURSE

BRAISED BEEF VIDALIA ONION SOUP
THYME, GRUYERE, CRUSTY SOURDOUGH

BROOKLYN PENNANT ALE

INTERMEZZO

BROOKLYN PILSNER SHOT

SECOND COURSE

BANANA LEAF STEAMED KONA KOMPACHI
JASMINE RICE, TOASTED COCONUT, RED CURRY CREAM

BROOKLYN LOCAL 1

THIRD COURSE

PISTACHIO CRUSTED RABBIT PAILLARD
ANSON MILLS WHITE CORN GRITS, GREEN TOMATO RELISH

BROOKLYN LAGER

DESSERT

BROOKLYN CHOCOLATE STOUT FLOAT
HOUSE MADE PRALINE ICE CREAM, SHAVED CHOCOLATE

BROOKLYN BLACK CHOCOLATE STOUT

\$ 75.00 PER PERSON INCLUDES TAX AND GRATUITY

RESERVATIONS REQUIRED (843) 724-3815

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