



{10.21.15}

COURSE 1

**PIEROGI, RABBIT CONFIT,
PEA TENDRILS, LARDON**

- paired with -

Juliet

A tart, jammy, complex ale fermented with wild yeast and aged in wine barrels with fresh blackberries, with notes of wood, tannin and spice.

COURSE 2

**KABOCHA SQUASH BISQUE, TART APPLE,
CREMA, PEPITAS**

- paired with -

Elysian Pumpkin

Night Owl is brewed with over 7 pounds of pumpkin per barrel and spiced with ginger, nutmeg cinnamon, clove and allspice.

COURSE 3

**PORK TENDERLOIN "KALBI",
KIMCHI, GINGER CROQUETTE**

- paired with -

Joe Ipa

This IPA was formally known as SAM named after its hops; Simcoe, Amarillo & Mosaic but we were told this would be a trademark issue with a large craft brewery out of the Northeast so we had to change it. We cycled through a bunch of generic names; BOB, TOM, DICK, DAN, CARL, FRANK until we finally arrived on the perfect name for this IPA...JOE.

COURSE 4

**MAPLE LEAF DUCK, PARSNIP PUREE,
ORANGE-THYME REDUCTION**

- paired with -

Pray For Snow

If you're wondering how this year's Pray For Snow Winter Ale compares to previous years then let us help you out. This Year's is way better... you can trust us because we have every reason to lie. Drink up!

COURSE 5

**PEANUT AND MILK CHOCOLATE NAPOLEON,
BLOOD ORANGE CARAMEL,
CARAMELIZED PHYLLO**

- paired with -

Bourbon County Stout

Brewed in honor of the 1000th batch at our original Clybourn brewpub. A liquid as dark and dense as a black hole with thick foam the color of a bourbon barrel. The nose is an intense mix of charred oak, chocolate, vanilla, caramel and smoke. One sip has more flavor than your average case of beer.



WE'RE ON INSTAGRAM!
#mootbeerdinner



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