



**{8.28.13}**

### **OPENING BREW**

#### **Polestar Pilsner**

Once you have tasted a true Pilsner, you will forever walk the earth with your eyes turned skyward, for there you have seen the light, and there you will always long to return. Let Polestar guide you out of the wilderness, just as the North Star has guided explorers to their destinations and back home again. Light, crisp and elegant, pilsner is the true test of brewing prowess. Less is more.

### **COURSE 1**

#### **MILLER FARMS SWEET CORN AND POTATO LATKE, BRAISED RED CABBAGE, SPINACH AND LARDON SALAD**

- paired with -

#### **Stranger**

Friend or foe? Sane or senseless? Harmless or harmful? Sometimes it takes awhile to get to know a stranger. Initial impressions are not always reality, so you must delve deeper. Beyond the initial floral hop aromas, malt sweetness is revealed, yet with a spicy undertone that exposes a very rye sense of humor. Take your time to get to know the stranger. It's strangely satisfying.

### **COURSE 2**

#### **RED BIRD CHICKEN "JOINTS", APRICOT-SHALLOT GLAZE, PINEAPPLE PICO, SOFKEE**

- paired with -

#### **Oktoberfest**

This is no festivity for the rest of us - on the contrary - we start brewing in the Spring and it takes a full two months to reach lagered perfection. Biscuity, malty goodness dominates upfront while the noble pedigree hops lend a properly spicy, dry finish. Zicke zacke, zicke zacke, hoi, hoi, hoi. Time to roast your chicken and open your stein before the air gets crisp, the leaves flame and fall and the skies fade to black. Auf geht's!

### **COURSE 3**

#### **WHITE CHEDDAR- LEEK POTAGE, PRETZEL BOWL, MALT VINEGAR GASTRIQUE**

- paired with -

#### **Sticka**

This is a sticke, the secret alternative to a German alt. This beautiful German style stands out from the crowd with mahogany colored body and a creamy off-white head. The aromas sing of burnt sugar, bread crust, and rose water. The flavor of this beer has sweet notes of biscuit malts and bucholz. With all its sweetness, this beer finishes as dry and bitter as a German comedy.

### **COURSE 4**

#### **HERB BRINED PORK TENDERLOIN, COTIJA "SMASH", CRACKED PEPPER JUS**

- paired with -

#### **Guajillo & Mango Firkin**

Holding the cards to bring you down, Black Jack Porter delves deeply beneath the surface to embrace your ace. Espresso and dark chocolate flavors envelop your senses, with herbaceous hop flavors pulling you from the light. You never know what treasures may be lurking in the darkness. To take it up a notch we have prepared a firkin of Black Jack Porter infused with Mango and Guajillo Chile.

### **COURSE 5**

#### **QUINOA AND RICE BUBBLE "DELIGHT", MARSHMALLOW REDUCTION, CHILE INFUSED HOT FUDGE**

- paired with -

#### **Milk Stout**

Taking America back. Dark & delicious, America's great milk stout will change your perception about what a stout can be. Pouring hard out of the bottle, Milk Stout cascades beautifully, building a tight, thick head like hard whipped cream. The aroma is of brown sugar and vanilla cream, with hints of roasted coffee. The pillowy head coats your upper lip and its creaminess entices your palate. Initial roasty, mocha flavors rise up, with slight hop & roast bitterness in the finish. The rest is pure bliss of milk chocolate fullness.



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