



## Spring Barbecue and Beer Pairing Dinner

*Featuring Zero Gravity Craft Brewery*

*Vermont Craft Beers*

6 Course Prix Fixe Menu

Friday, May 20, 2022

65 per person, 50 without beer

### 1<sup>st</sup> Course

**Beer Cheddar Soup with Crispy Bacon Bits**

*Green State Lager*

### 2<sup>nd</sup> Course

**Pork Belly Burnt Ends with Peach Barbeque Glaze over Slaw**

*Cone Head IPA*

### 3<sup>rd</sup> Course

**Smoked Chicken Thighs with Chimicurri and Beer Mac & Cheese**

*Frankie, Fruited Ale*

### 4<sup>th</sup> Course

**Dry Rubbed Smoked Ribs with Frankie Beer Glaze and Sweet Potato Hash**

*Mungo Berry, Sour Aged Ale*

### 5<sup>th</sup> Course

**Coffee Rubbed Smoked Brisket with Roasted Maple Bacon Brussels Sprouts**

*I'm a Radio*

### Dessert

**Beeramis - Tiramisu made with Bear Snores On**

*Beer Snores On, Russian Imperial Stout*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially have certain medical conditions.