

1865

WINE CELLAR

SCHILLING BEER CO. CRAFT BEER DINNER

February 27, 2020

WELCOME RECEPTION

Alexandr 10° (Czech-style Pilsner), Schlaumeier (Bavarian-style Hefeweizen)

Poached and Smoked Prawns

Andouille Sausage with Stone Ground Mustard

Duck Rillettes with Candied Fig Jam

Gourmet Crudités Display

Charcuterie Display

Artisanal Nut Display

SALAD

Modernism (Czech-style Dark Lager)

Kale Salad

Kale, craisins, crisp quinoa, radish sprouts and feta cheese served with balsamic vinaigrette

STARTER

Schilling Beer Co. & Free Will Brewing: Asymmetry of Time (Foudre-aged Saison)

Baked St. Albans

Baked St. Albans aged cheese, topped with pepper jelly and caramelized onion and served with warm ciabatta

MAIN

Erastus (Abbey-style Tripel), Brücious (Doppelbock)

The main course is served as a duo entrée.

Filet

4oz filet medallion served with a root vegetable puree, baby carrots, cippolini onion and smoked herb butter

Swordfish

Grilled swordfish served with a caponata, braised fennel and sweet potato puree

DESSERT

Dessert is served as a trio.

Dark Chocolate Layer Cake

Served with espresso syrup, coffee buttercream and salted caramel

Deep Fried Pretzel Crusted Apple Cheesecake

Served with crème anglaise and roasted apples

Cereal Doughnut

A decadent doughnut with Fruity Pebble milk filling coated in crushed cereals



SCHILLING
BEER CO • LITTLETON • NH

To better serve you, please inform your server if you have any known food allergies or dietary restrictions. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.