



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

“Long Trail Dinner”

FRIDAY, April 30th, 2010

First Course

Grilled Honey Basted Misty Knoll Farm Chicken Wings
Raspberries, Long Trail Belgian White, Thai Chilies

Long Trail Belgian White

Long Trail Belgian White Ale is modeled after the original Belgian Witbiers brewed in monasteries during the early 14th century. The soft notes of citrus and spice are topped with a light fluffy head that finishes clean and crisp.

Second Course

Chopped Kobe Short Rib Beef Sandwich
Smoked Onions, Handmade Pickles
Purple Potato and Yam Fries, Stovepipe Porter Hollandaise`

Otter Creek Stovepipe Porter

Stovepipe Porter is made in the traditional porter style, and is a favorite with all porter lovers. Ruby-black in color, Stovepipe Porter has a rich palate and a roasted, hoppy aroma.

Dessert

Chocolate Oatmeal Stout Covered Pretzel Napoleon
“Pretzel” Layers, Chocolate Stout Mousse
Chocolate Ganache, Strawberry Ice Cream

Wolaver’s Oatmeal Stout

Black in color, with a beautifully creamy head; brewed with organic rolled oats, organic wheat, and of course organic barley and hops.