

GRAND
BREWFE**ST**

2022

13TH ANNUAL



2022

CINCERONES' PORTAGE DINNER

AMUSE-BOUCHE

Smoked Beef Tenderloin

Sherry Vinegar Sauce Tartare

Simply Simcoe, DDH West Coast IPA | Hoppy, Dry, Boozy | 6.7%

APPETIZER

Beer-poached and Grilled Artisan Bratwurst

Sautéed Peppers and Onions, Stone-ground Mustard Demi-Glaze, Beer Blanc

Above The Clouds, TDH New England IPA | Tropical Aromatics, Pineapple, Coconut | Hazy, Full Bodied | 7.5%

SALAD

Lettuce Blend with Arugula & Radicchio

Asparagus Tips, Garlic Root, Poached Egg, Beer Vinaigrette

Chatter Chatter, Czech Pilsner | Crisp, Dry | 4.8%

ENTRÉE

Sauerbraten Short Rib

Braised Sweet Red Cabbage and Carrots, Spätzel

Pine Line, DDH West Coast IPA | Pine, Hoppy Citrus Aromatics | Dry | 6.5%

DESSERT

Peanut Butter and Bananas

Flash-fried Plantain, Red Thai Curry Peanut Sauce

Coffeecake, Blonde Ale | Coffee, Vanilla, Cinnamon | Medium Body | 5.2%

\$80 +tax

Heritage Room

Reservations Required

218.963.8756