



Rib Line Beer Pairing Dinner

featuring Central Coast Brewing

April 20, 2017



Course 1

Salmon Tartare with sweet onion crème fraîche on a wonton chip

A La Tart: Berliner Weisse Sour

Course 2

Flame-Fired Shrimp Salad with caramelized shallot & grapefruit vinaigrette

Monterey Street: American Pale Ale (APA)

Course 3

Cervantez Beer-Battered Fish Street Taco

Cervantez: Vienna Lager

Course 4

Coconut Schwarz-Braised Pork Shoulder Flatbread

Coconut Schwarz: Schwarzbier Black Lager

Course 5

Prime Rib Pommes Frites with rosemary horseradish aioli and red wine reduction

Hash Me Outside: Double IPA

Course 6

Pavlova

Juice Box Hero: American IPA