



Valentine's Day DINNER



Tuesday, February 14, 2023 7:00pm

\$99 per person

- Includes 4 courses, + beer flight or wine
- Plate share not permitted

**Please inquire about allergy & dietary restriction accommodations prior to reservation
Vegetarian/Vegan available upon request.*

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to
Register**



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1. Select "Pick-up" from Taproom
2. Choose Qty
3. "Add to Order"
4. Click cart to Check-out

BEVERAGE:

- SELECT ONE -

Flight of Four Drafts (suggested pairings below)
Glass of Wine

PRE-FIXE MENU:

- SELECT ONE FROM EACH COURSE -

- COURSE 1 -

Suggested Pairing: Kölsch OR Farmhouse Pils

Corn Crusted Oyster Salad

blue corn crust, butter lettuce, red cabbage, carrot ribbons, absinthe scented buttermilk dressing

Spring Green Salad

tomato, pickled red onion, cucumber cup, ginger-carrot vinaigrette

- COURSE 2 -

Suggested Pairing: Amber Lager OR Simply Pale

Smoked Chicken Crispy Taquito Roulades

black bean puree, cilantro crema, pomegranate jewels

Crispy Mushroom over English Pea Risotto

goat cheese, honey almonds

Roasted Tomato Bisque

petite grilled cheese, crispy pork, herb oil

- COURSE 3 -

Suggested Pairing: Duffy's Red Ale or Amorphous IPA

Lobster Spaghetti Pomodoro

tomato, oven dried prosciutto, roasted garlic, lemon-arugula

Slow Braised Short Rib of Beef

Coffee Porter, scallion potato puree, roasted carrot

Carvery Fire Roasted Chicken

Frenched breast, herbed Kolsch jus, wild rice bread pudding, braised greens

- COURSE 4 -

Suggested Pairing: Coffee Porter OR Black is Beautiful

Berry Tart

vanilla custard, graham crust

Flourless Chocolate Cake

SIMPLY CRAFTED FOOD FOR SIMPLY CRAFTED BEER