

# BIG NIGHT

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chef: russell burton    sous chef: melissa martz    pastry chef: heidi engeset    beer expert: lizzie myers of malt and vine, 16851 redmond way

## PORK-SHRIMP BALLS

spicy dipping sauce

### LAUGHING BUDDHA pandan brown

- brewed with palm sugar and pandan leaves
- dark, full-bodied, nutty, and sweet
- complements spicy food

## PRETZELS

German style, cheese dip

### BARON BREWERY pilsner

- malty aroma, slight spice from the hops
- brilliant white head on a clean pale lager
- dry crisp finish

## FIRST

### CLAMS

Manila, steamed, fresh berries

### BRIDGEPORT stumptown tart

- strong beer, pink hue, and a tart kick
- marionberry infused, Belgian style
- aged in French pinot noir barrels

## SECOND

### SALAD

full circle farm greens, goat cheese, almonds

### WALKING MAN ipa

- apricot and spring flower aroma
- full mouth with rich malt
- aggressive hoppy finish

## ENTRÉE

### GAME DUO

venison steak, elk sausage, corn relish, long beans

### HALE'S ALES imperial stout pikop

- pours like motor oil with tan lacy foam
- coffee and chocolate aroma
- thick mouth-feel with a bitter espresso finish

## DESSERT

### VANILLA BEAN TRIO

- rice pudding
- angel food cake, amarino cherries
- cookie sandwich, vanilla caramel

### HAIR OF THE DOG doggie claws

- barley wine, gorgeous autumn burnt orange
- dark fruits and spices on the nose
- bit of biting hop character