

# BRITTLEBUSH BAR & GRILL

## BEER DINNER SERIES

SATURDAY, FEBRUARY 18<sup>th</sup>, 2012 | 6:30 PM



### RECEPTION

Spiced Tuna Tartar Served on  
Beer Battered Nori and Crispy Plantains  
Paired with Oak Creek Hefeweizen

### FIRST COURSE

Housemade Haggis in Filo  
Mature Cheddar, Whiskey Cream Sauce  
Paired with Ye Olde Knicker Kicker Scotch Ale

### SECOND COURSE

Malted Barley Risotto  
Forest Mushrooms, Shaved Pecorino, Truffles  
Paired with Oak Creek Amber Ale

### THIRD COURSE

Herbed Natural Flank Steak  
Heirloom Grits, Smoked Tomato Ragu  
Paired with Oak Creek Snake Charmer India Pale Ale

### FORTH COURSE

Nut Brown Ale Infused Trifle  
Seasonal Berries, Italian Meringue  
Paired with Oak Creek Nut Brown Ale

\$55 PER GUEST | RESERVATIONS: 480-624-1202