



# Missoula Craft Beer Week Three Course Dinner April 29—May 4th

## **THREE COURSE BEER DINNER**

### **Salad**

Montana spring greens  
locally sourced roasted beets  
*Apricot Ale* champagne vinaigrette  
organic chevre  
~ *White IPA* ~

### **Entrée**

Kobe beef - seared foie gras  
micro greens - fig *IPA* vinaigrette  
toasted La Petite ciabatta roll  
~ *Dry Hopped Amber Ale* ~

### **Dessert**

Espresso infused mascarpone  
*Stout* lady fingers  
Godiva Chocolate  
~ *Hole Mole Stout* ~

**Enjoy a rotating  
WELCOME BEER before dinner!**

Monday:

*Single Barrel Palisade IPA*

Tuesday:

*Lavender Blonde*

Wednesday:

*Barrel Conditioned Chai Porter*

Thursday:

*Honey Rose Hip IPA*

Friday:

*Rocky Mountain ImpeRyeAle Amber*

Saturday:

*Fred's Bourbon Barrel Red*

*Missoula Craft Beer Week Three Course Dinner  
is available for \$29 per person  
and is paired with four pilsners of Tamarack Ale*

*Cheers to Craft Beer!*

