



MYSTERY BREWING BEER DINNER

March 13th, 2018

FIRST COURSE:

Crubeens, pork terrine with pears & house-made pickles

Paired with: ANNABEL, Black Saison, 6.8%

SECOND COURSE:

Cabbage Boxti with cured salmon & green onion crème fraiche

Paired with: THE ORBITER, Belgian White Ale, 5%

THIRD COURSE:

Corned Beef Hash with fried farm egg

Paired with: ST. STEPHEN'S GREEN, Dry Irish Stout, 3.9%

FOURTH COURSE:

Seared Scallops with colcannon & mustard cream

Paired with: COMPLEAT WORKS, Barrel-Aged Dry-Hopped Sour, 6.8%

FIFTH COURSE:

Soda Bread Pudding with praline whiskey sauce

Paired with: DOMESTIC GODDESS, Golden Ale with cinnamon & vanilla, 6.6%

and BIRTHDAY CAKE, golden ale with vanilla, lactose & lemongrass, 4.2%

For more information about Mystery Brewing Company, check out our website: mysterybrewing.com

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