



# *The Butcher, The Brewer & The Chef Extraordinaire*

BOSTROM FARMS, WATERSHED BREWING COMPANY & CARL BRAY

PRESENT:

APRIL 12, 2024

6 - 8 PM

## *First Course*

### **MEATBALL & RICOTTA**

ITALIAN CLASSIC! BLEND OF VEAL, PORK AND BEEF BALANCED WITH ALL THE USUAL SUSPECTS . . . FRESH HERBS, GARLIC, EGG, BREAD, SPICES AND PECORINO. FINISHED IN A HOUSE MADE MARINARA. PLATED WITH A GENEROUS DOLLOP OF FRESH RICOTTA.

“LIFE ON THE LAKE” AMERICAN LIGHT LAGER (ABV 4.5%)

## *Second Course*

### **CHARRED PORK BELLY CHOP**

BRAISED IN CHAMPAGNE VINEGAR, CITRUS AND VEAL STOCK. FINISHED ON THE GRILL WITH A HOUSE MADE SWEET HEAT BBQ SAUCE. CREAM SWEET CORN WITH NOTES OF ROASTED CHILES, CAYENNE AND LIME.

“PUCKER UP!” BLACKBERRY RASPBERRY SOUR ALE (ABV 5.7%)

## *Third Course*

### **PORK TOMAHAWK AND CIPOLLINI'S**

BRINE WITH FRESH GINGER, GARLIC AND BROWN SUGAR, GRILLED WITH CHEFS RECIPE BBQ DRY RUB, SERVED WITH CIPOLLINI ONIONS CARAMELIZED IN EMBER RISING MAPLE SYRUP AND ALEPPO PEPPER, PLATED WITH ROOT VEGETABLE AND NUTMEG HASH.

WATERSHED BROWN ALE (THAT IS THE NAME) (ABV 5.4%)

## *Fourth Course*

### **CHERRY CHOCOLATE CHIP ICE CREAM**

HOUSE MADE FROZEN CUSTARD TOPPED WITH SPICED ROASTED MARCONA ALMONDS AND CRISPY CANDIED BACON BOASTING FLAVORS OF THYME WITH THE SUBTLE SWEETNESS OF ROASTED GARLIC.

“LUCID FLUID” DESSERT STOUT (ABV 8.7%) AND  
“STRATACASH”, HAZY IPA DRY HOPPED WITH STRATA AND CASHMERE HOPS (ABV 6.4%).