

PAIRINGS BISTRO

BEER DINNER

THURSDAY, APRIL 30TH AT 6 PM

at Double Groove Brewing

CHEESE & CHARCUTERIE

Beer Pairings

CUCUMBER & TOMATILLO GAZPACHO

Cilantro crema, tortilla chips

Beer Pairings

ASPARAGUS SALAD

Lemon & mint cream, spring onions, grilled radish & cucumber, grapefruit segments, sunflower seeds

Beer Pairing

SNAP PEA FRITTERS

Chili yogurt bernaise, dill & garlic oil

Beer Pairing

PORK TENDERLOIN & GARLIC SHRIMP

Honey & chili glazed pork, jalapeno grits, romesco

Beer Pairing

WHITE CHOCOLATE GANACHE CAKE

Poached grapefruit, toasted almonds, mint

Beer Pairing

\$89 PER PERSON

TAX & GRATUITY NOT INCLUDED

