



AUGUST 30, 2018

Welcome bite

Black Grouper Ceviche

Kaffir Lime Leaves & Micro Cilantro

*Paired with **Sea Quench Ale***

1st Course

Braised Fennel Salad

Blood Orange & Basil Gremolata

*Paired with **Flesh & Blood***

2nd Course

Sous Vide Pork Belly

Flash Fried, w/ Bitches Brew Cherry Hoisin, Udon Salad,
Toasted Sesame

*Paired with **Bitches Brew***

3rd Course

Seared Scallop

Golden Beet Puree, Toasted Coconut Macadamia Crumble,
Pea Shoots

*Paired with **Lupa Luau IPA***

4th Course

Liquid Truth Tempura Lobster

Radicchio—Peach Slaw & Truffle Honey

*Paired with **Liquid Truth***

Dessert

Vanilla Bean Ice Cream

Fresh Berries, Fruit-Full Fort Reduction, Sugar Tuile,
Crispy Mint

*Paired with **Fruit-Full Fort***

Thank you for attending our annual **Dogfish Head Dinner!**

This evening, we are featuring the fresh creations by
Chef David Zingg paired with fantastic brews that
Dogfish Head is famous for.

Cheers!