

ALL LONG BEACH BREWERIES DINNER

Wednesday, September 11, 2019

AMBITIOUS ALES:

STRAWBERRY GAZPACHO: Oven Dried Strawberries, Thai Basil, Lavender Oil, Black Pepper

(FLEURS Belgian Table Beer with Local Strawberry, Lavender & Chamomile)

10 MILE BREWING:

GRILLED RED SNAPPER: Goan-Style Curry & Cilantro Rice Cake

(CITRANELLA Pale Ale)

TRADEMARK:

WARM CHEESE SOUFFLE: British Cheddar, Rye Flour, Leeks

(FIRESTONE COLLABORATION EXTRA SPECIAL BITTER)

LIBERATION:

PORK BELLY CONFIT: Mole Coloradito Sauce & Yellow Corn Cake

(TIMOTHY LAZER: Czech-Style Dark Lager)

LONG BEACH BEER LAB:

MARKET GRAPE CLAFOUTIS: Toasted Almond Ice Cream & Aged Sherry Vinegar

(HELL OF THE NORTH: Flanders-Style Red Ale & Wine Hybrid)