

Café Chanson Pairing Dinner



BEER VS. WINE

COURSE 1 • KALE & FIG SALAD

Charred Kale | Radicchio | Figs | Chorizo Sausage | Shallots
Parmesan | Walnuts | Maple Thyme Vinaigrette

ALESMITH NUT BROWN ALE

vs.

JOSEF EHMOSER GRÜNER VELTLINER

COURSE 2 • CHICKEN VERDE SOPA

Tomatillos | Pasilla Chile | Roasted Garlic | Tomatoes
Bell Peppers | Pinto Beans | Chicken | Crème Fraîche
Cilantro

WYDER'S REPOSADO PEAR CIDER

vs.

PETER YEALANDS SAUVIGNON BLANC

COURSE 3 • MAHI MAHI

Grilled Mahi Mahi | Tomato and Coconut Sambal
Fried Plantains | Rice and Beans

CENTRAL WATERS HHG IPA

vs.

COLUMBIA CREST H3 SAUVIGNON BLANC

COURSE 4 • BRAISED RABBIT LEG

Braised Rabbit Leg | Thyme | Chanterelle Mushrooms
Nueske's Bacon Lardons | Pearl Onions
Truffle Whipped Potatoes | White Asparagus

ROCHEFORT TRAPPISTES 8 BELGIAN ALE

vs.

ROCCA DELLA MACIE SASYR SANGIOVESE

COURSE 5 • KEY LIME PIE

Key Lime Custard | Graham Cracker Crust | Meringue

SAUGATUCK BREWING CO. NEAPOLITAN MILK STOUT

vs.

CHLOE PROSECCO

Monday
January 30