



PRESENTED BY VIA ITALIAN TABLE
TUESDAY, APRIL 5TH, 2016

Braised Pork Cheek Zeppole
with Apricot Preserve

ALLAGASH WHITE, WITBIER, 5.1% ABV

Bangers & Mash

Sweet Italian Sausage, House Cured Pancetta &
Chive Mashed Potatoes, Saison and Fig Gravy,
Crispy Onion Strings

ALLAGASH SAISON,
BELGIAN FARMHOUSE ALE, 6.1% ABV

Speck Wrapped Chilean Sea Bass

Charred Leek Purée, Micro Green Salad,
Allagash White Vinaigrette

ALLAGASH TRIPEL, TRIPEL ALE, 9% ABV

Intermezzo

Blood Orange Sorbet

Bourbon Brined Smoked Pork Chop

German Fingerling Potato Salad, Braised Mustard
Greens, Honey Mustard and Beer Glaze

ALLAGASH "CURIEUX",
BOURBON BARREL-AGED TRIPEL, 11% ABV

Bacon & Chili Chocolate Truffles

ALLAGASH "ST. KLIPPENSTEIN", BELGIAN
STRONG DARK ALE, 9% ABV

Prepared by
Executive Chef Mark Hawley
&
Sous Chef Bill Brulé