



HOG & HOPS BEER DINNER
PRESENTED BY VIA ITALIAN TABLE
TUESDAY, JUNE 7TH, 2016

Bacon Wrapped Dates

stuffed with Gorgonzola cheese & fig essence

EFFORTLESS GRAPEFRUIT IPA,
GRAPEFRUIT IPA, 45 IBU, 4.5% ABV

Braised Pork Raviolis

with house made ricotta, pig demi, green apple,
crispy prosciutto, fennel fronds

BARREL SELECT - RED, AGED IN ITALIAN OAK TANKS,
AMERICAN SOUR ALE- BARREL AGED, 15 IBU, 6.5% ABV

Carbonara

Pepper encrusted slow cooked pork belly,
fresh peas, egg yolk, parmesan crisp

LIQUID GOLD, BELGIAN-STYLE ALE, 15 IBU, 6.5% ABV

Intermezzo

Red Sangria Sorbetto

Whole Roasted Suckling Pig Porchetta

stuffed with smoked tomatoes, Tuscan kale, and wild
mushrooms. Served family style with sides of house
cured pancetta & Brussels sprouts, Mac & Cheese,

Potato Salad, and roasted cauliflower

HOP COMMANDER IPA, 65 IBU, 6.5% ABV

Strawberry Short Cake

strawberry gelato, vanilla wafer and pork rind
crumble, Amaretto and chocolate mousse

PALATE SHIFTER IMPERIAL IPA, IMPERIAL IPA,
90 IBU, 9% ABV

Prepared by
Executive Chef Mark Hawley
&
Sous Chef Bill Brulé