



PRESENTED BY VIA ITALIAN TABLE
TUESDAY, OCTOBER 4TH, 2016

Pomegranate Compressed Watermelon

aged balsamic caviar, micro mint greens

BOTTLE ROCKET, PALE ALE, 5% ABV, 55 IBU'S

Crispy Pork Belly Spiedini

pear and white wine mostarda, frisée, candied

walnuts, gorgonzola dolce

FRESH PATCH, PUMPKIN ALE, 4.5% ABV, 12 IBU'S

Sweet Potato Gnocchi

tart cherries, duck confit, chives,

savory apple & duck velouté

OKTOBERFEST, MÄRZEN, 6.8% ABV, 20 IBU'S

Intermezzo

Blood Orange Sorbet

Sous Vide Pork Tenderloin

local apple butter, crispy fried Brussels sprouts,
cranberry foam, Paquette Farms roasted butternut
squash, toasted pignoli nuts

BE HOPPY, INDIA PALE ALE, 6.5% ABV. 70 IBU'S

Olive Oil Cake

orange marmalade, whipped cream,
chocolate-orange ganache, cocoa nibs

SPIES LIKE US, RUSSIAN IMPERIAL STOUT,
10.5% ABV, 47 IBU'S

Prepared by
Executive Chef Bill Brulé
&
Sous Chefs
A.J. Colon & Josh Leduc