



Reception

Irish Point Oysters

Dry Hop Mignoinette, Preserved Lemon

Green Garlic Soup Shooters

Salmon Roe, Creme Fraiche

Great Lakes Burning River

Mains

Roast Chicken Gallontine

Point Reyes Blue Cheese, Celery, House Made Hot Sauce

Great Lakes Dortmunder Gold

Fresno Chile-Cured Kampachi

Glazed Heirloom Carrot, Sea Beans

Great Lakes Commodore Perry IPA

Chocolate-Malted Duck Confit

Cherry Glazed Fennel, Snap Peas, Brioche

Great Lakes Barrel Aged Barley Wine

Sides

"Scalloped" Potatoes, Speck Cream, Chive

Stuffed Cubanelle Peppers, Boursin, Gruyere, Spinach

Orange Scented Brussels Sprouts, Shallot, Thai Basil