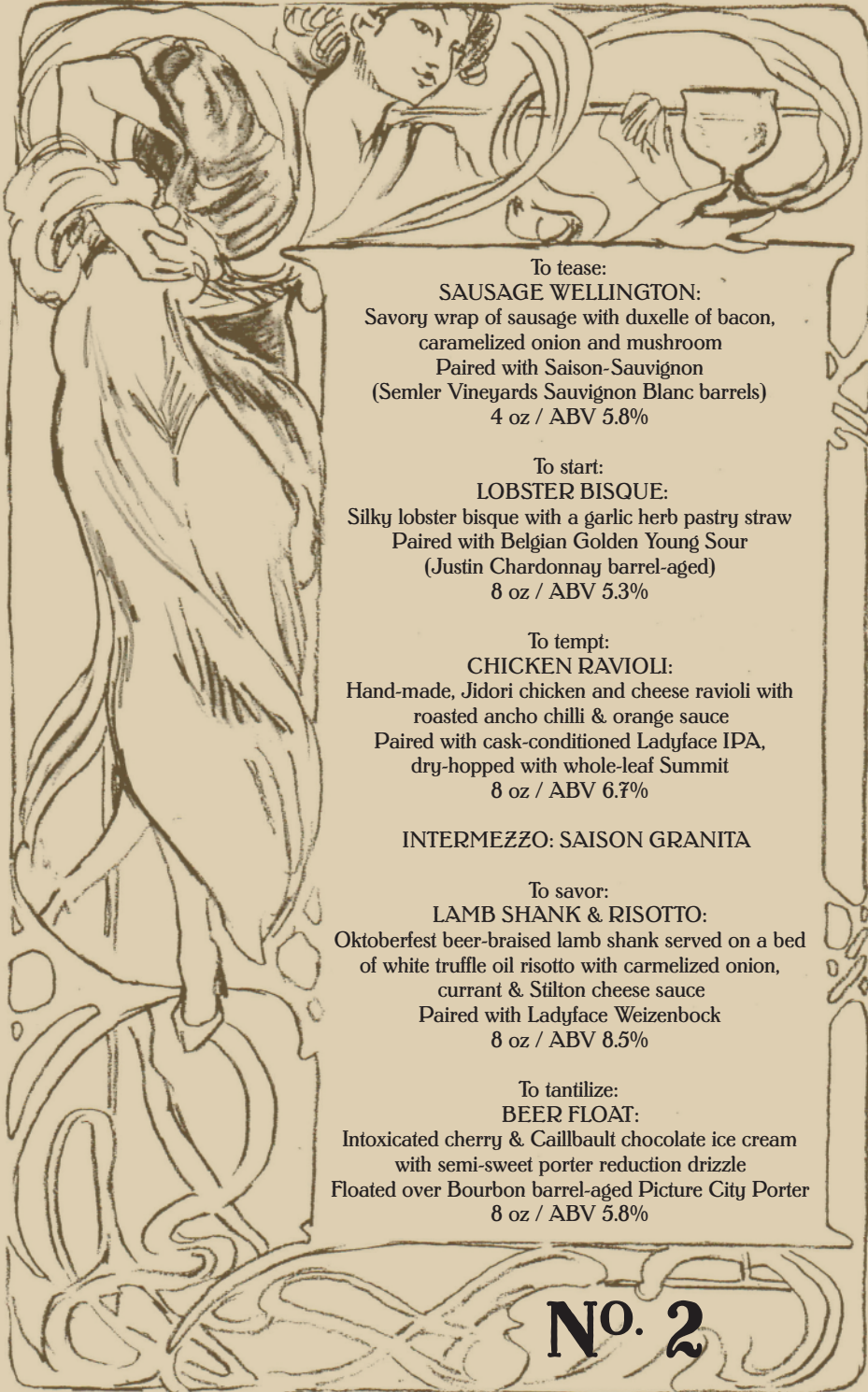


# LADYFACE BREWMASTER'S DINNER



To tease:

## SAUSAGE WELLINGTON:

Savory wrap of sausage with duxelle of bacon, caramelized onion and mushroom

Paired with Saison-Sauvignon  
(Semler Vineyards Sauvignon Blanc barrels)

4 oz / ABV 5.8%

To start:

## LOBSTER BISQUE:

Silky lobster bisque with a garlic herb pastry straw

Paired with Belgian Golden Young Sour  
(Justin Chardonnay barrel-aged)

8 oz / ABV 5.3%

To tempt:

## CHICKEN RAVIOLI:

Hand-made, Jidori chicken and cheese ravioli with roasted ancho chilli & orange sauce

Paired with cask-conditioned Ladyface IPA,  
dry-hopped with whole-leaf Summit

8 oz / ABV 6.7%

## INTERMEZZO: SAISON GRANITA

To savor:

## LAMB SHANK & RISOTTO:

Oktoberfest beer-braised lamb shank served on a bed of white truffle oil risotto with caramelized onion, currant & Stilton cheese sauce

Paired with Ladyface Weizenbock

8 oz / ABV 8.5%

To tantalize:

## BEER FLOAT:

Intoxicated cherry & Caillbault chocolate ice cream with semi-sweet porter reduction drizzle

Floated over Bourbon barrel-aged Picture City Porter

8 oz / ABV 5.8%

## No. 2

WEDNESDAY, OCTOBER 13, 2010