

Gordon Biersch Brewing Company & Sweetwater Restaurant
Beer Dinner Series

\$40.95

Together with Dan Gordon of Gordon Biersch Brewery Sweetwater Restaurant and Bar has put together another fantastic Brew Masters Dinner. Dan will be on hand talking about the brewery and the beers we have paired with this tasty six course meal.

As we gather

*Beer Battered Sardines and hand cut chips
With blue cheese mayonnaise and pesto oil*

Gordon Beirsch Blonde Bock

First Course

Lamb Slider

Fresh ground lamb patty on a soft bun with goat cheese & watercress with bean and bacon slaw

Gordon Biersch Dunkelweisen

Salt Roasted Beet Salad

Tender beets and apple wood bacon over bibb lettuce tossed with scallion vinaigrette

Gordon Biersch Hefeweisen

Second Course

Pazole Rojo

Slow braised pork, hominy, and cabbage in spicy Mexican broth

Gordon Biersch Pilsner

Entrée

Beer Brined Pork Tenderloin

Wood-grilled and sliced thin over chorizo, fried polenta, and tomato-chipotle coulis

Gordon Biersch Marzen

Dessert

Chocolate Winter Bock Mousse