



# Annual Beer Lovers Dinner 2019 Menu

## February 22, 2019 - Lutsen Resort

Welcome Beer – Armory Laker Blonde

**1<sup>st</sup> Course** – Beer Cheese Fondue with aged white and sharp cheddar cheeses, gruyere and scallions. With dippables of pretzel sticks, fresh baked baguette and sopresatta salami

*Paired with Irish Ale – Amber Ale*

**2<sup>nd</sup> Course** – Seared Diver Scallop with grapefruit butter sauce, grapefruit supremes, and flash pickled fennel and cucumber

*Paired with Cluster Truck – American IPA*

**3<sup>rd</sup> Course** – Beer Sous Vide Short Rib with beer boiled baby red potatoes, grilled Broccolini, and beer demi-glace

*Paired with Dead Irish Poet – Extra Stout*

**4<sup>th</sup> Course** – Beer Poached Apple Tart Tatin in beer caramel sauce with crème anglaise and caramel tuile

*Paired with Beire de Noel – Dark Belgian aged in Apple Brandy Barrels*

THE  
STRAND  

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waterfront dining room