

# BEERMAKER'S DINNER

July 25, 2019

MENU

## First Course

*Prepared by Chef Jose Battad*

COLD SMOKED SCALLOP CARPACCIO  
Pickled Rhubarb | Cucumber | Spicy Greens

**Caravel Beer Pairing:** Caravel & Chef Collaboration  
Rhubarb Sour

## Second Course

*Prepared by Chef Quinn Staple*

COCONUT BRAISED BEAR AND THE FLOWER PORK  
BELLY  
Curried Banana | Thai Broth

**Caravel Beer Pairing:** Hazy Horizon Hefeweizen

## Main Course

*Prepared by Chef Scott Redekopp*

ROASTED DUCK BREAST  
Parsnip | Poplar Bluff Beet and Potato Croquette |  
Smoked Date Jus

**Caravel Beer Pairing:** Dunkel Munich Style Dark Lager

## Dessert

ROASTED COCOA NIB SEMI-FREDO  
Crunchy Toffee | Dark Chocolate Glaze

**Caravel Beer Pairing:** Cast Away Coffee Lager

