

# ROCKMILL BREWERY DINNER

*By Erik Till*

## AMUSE

Foie Gras Ferrero Rochet

Beer-ista Cocktail

*OYO vanilla bean vodka + Thunderkiss Cold Brew Coffee+ Topped With Rugged AF Cask Aged Belgium/ American Stout*

## I

Winter Crudit  + Parmesan Cr me Br l e

Witbier

*Crisp, Refreshing Body With Citrus Bouquet + Subdued Bitterness + Spice + Coriander + Orange Peel*

## II

Foie Gras Oysters Rockefeller

Saison

*Rustic + Earthy + Complex Spice Notes In The Aroma + Subtle Cardamom + Nutmeg*

## III

Pappardelle + Crumbled Duck Sausage + Chilies + Sultana Raisin Emulsion + Cured Duck Egg

Dubbel

*Dark Fruit + Maraschino Cherry. Followed By Wet Forest + Mushrooms*

## IV

Braised Lamb Neck + Cumin + Roasted Carrots + Carrot Pur e + Puffed Brewers Grain + Ginger Rock Candy

Petite Saison

*Subtle Peach With Pistachio + Honey*

## V

Brioche Doughnuts + Goat Cheese + Montmorency Cherries + Affogato

Cask Aged Tripel

*Tripel Aged In Whiskey Barrels From Local Distillery Middle West Spirits*

