



**FORKS & CORKS**

DINNER SERIES

**PEAK ORGANIC BREWING COMPANY  
CRAFT BEER DINNER**

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WEDNESDAY, MARCH 27, 2019  
AT **BEDFORD COPPER DOOR**  
6PM RECEPTION / 6:30PM FIRST COURSE

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**RECEPTION**

CRISPY PORK DUMPLING

Braised Pork, Cabbage, Garlic, Ginger,  
House Made Duck Sauce

*Accompanied by Fresh Cut Pilsner- 4.6% ABV*

**FIRST COURSE**

COCONUT LIME HALIBUT

Basmati Rice, Julienned Vegetable, Coconut Curry Broth, Lime Zest

*Paired with Coconut Lime Kolsch- 4.7% ABV*

**SECOND COURSE**

ROAST QUAIL

Cornbread Stuffing, Orange Glaze, Mixed Greens

*Paired with Spring IPA- 4.7% ABV*

**THIRD COURSE**

SWEET CHILI SALMON

Chinese Sausage Fried Rice, Snap Pea, Wonton

*Paired with The Juice- 5.8% ABV*

**DESSERT**

BLUEBERRY LEMON PUDDING CAKE

Lemon Curd, Blueberry Sauce, Whipped Cream, Candied Lemon

*Paired with Wild Blueberry Sour- 4.6% ABV*

