



FORKS & CORKS

DINNER SERIES

PIPE DREAM BREWERY CRAFT BEER DINNER

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TUESDAY, MARCH 26, 2019
AT SALEM COPPER DOOR
6PM RECEPTION / 6:30PM FIRST COURSE

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RECEPTION

CRISPY PORK DUMPLING

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

Accompanied by Pipe Dream House Lager- 4.9% ABV

FIRST COURSE

PAN ROASTED COD

Grapefruit, Avocado & Corn Salad, Pea Puree, Yellow Tomato, Pea Tendril

Paired with West to East IPA- 6.8% ABV

SECOND COURSE

STUFFED QUAIL

Wild Rice & Orange Stuffing, Baby Kale, Raspberry Vinaigrette, Toasted Almond

Paired with Funk Yo Self Boysenberry- 5.6% ABV

THIRD COURSE

SOUTHERN BBQ

BBQ Pork Tenderloin, Fried Mac & Cheese, Sauteed Greens,

Creamed Corn Bread, Peach & Jalapeño BBQ Sauce

Paired with Straight Trippin TIPA- 10.5% ABV

DESSERT

PEANUT BUTTER TART

Graham Cracker Crust, Chocolate Ganache, Whipped Cream,

House Made Peanut Butter Cup

Paired with Peanut Butter Chocolate Stout- 9.2% ABV

