

Allagash Brewing



30TH ANNIVERSARY CELEBRATION

1ST COURSE - ONCE UPON AN ORCHARD: PAW PAW

LAMB MELT

mini lamb patty melt served with black cherry chutney, smoked gouda on rye

2ND COURSE - SKI HOUSE IMPERIAL WHITE ALE

BUTTERNUT BISQUE SHOOTER

lavish butternut squash bisque, topped with fried ginger & parsnip

3RD COURSE - NORTH SKY STOUT

BBQ BEEF TIPS

smoked beef tips with north sky stout glaze

4TH COURSE - FOX LEAP FRUITED MIXED CULTURE ALE

SMOKED SALMON MOUSSELINE

served with pickled cucumbers & shallots on a dill fried wonton

5TH COURSE - CURIEUX

ROASTED PEAR COBBLER

roasted pear with blueberry white chocolate, springdale farm cream cheese & cognac infused caramel