

TAPROOM ON 19TH

- DINNER WITH PAT CANCELLIERE -

WEDNESDAY | MARCH 26TH | 2014

COURSE ONE

GRILLED PULPO

SAFFRON, FAVA, FENNEL

WINE PAIRING | RUFFINO BORGO CONVENTI PINOT GRIGIO

COURSE TWO

EMPANADAS

CARNE — EGG, PEPPERS, OLIVES | POLLO — EGG, PEPPERS, ONION

JAMON Y QUESO — PARMA COTTO, CRUCOLO

QUILMES | ARGENTINIAN LAGER | 4.9% ABV

COURSE THREE

MOLLEJAS

GRILLED SWEET BREADS, CHIMICHURRI

BREWFIEST GALAXY SAISON | ITALIAN SAISON | 7.5% ABV

COURSE FOUR

PARRILLADA JUANI

MIXED GRILL FEATURING:

CHORIZO, BLOOD SAUSAGE, SHORT RIB, SKIRT STEAK & STRIP STEAK

WINE PAIRING | GAMBLER MALBEC | MENDOZA, ARGENTINA

COURSE FIVE

FLAN & ALFAJORES

LEMON CRISP COOKIES, DULCE DE LECHE

FERNET BRANCA COCKTAIL TBD