

L'AUBERGE DE SEDONA AND THAT BREWERY WELCOMES THE SEDONA BAILLIAGE

OCTOBER 7, 2018 AT 6:00 PM TO A
HARVEST BEER MAKERS DINNER

RECEPTION

Artisanal Charcuterie Platter

House made Duck Rillettes, Salami, Mortadella, Cornichons

& a selection of Breads and Crackers from our Baker

Burgundy Snails Wrapped in Puff Pastry

Toasted Hazelnuts Garlic Butter

Diver Scallops Tacos

Avocado, Chipotle Aioli, Pineapple, Cilantro Salt

Barrel Fermented Malvasia Blonde

FIRST COURSE

Foraged Mushrooms Velouté

Caramelized Pecans, Roasted Shallots Puree, Rosemary infused Cream

Arizona Trail Ale

SECOND COURSE

Parmesan & Lime Crusted Halibut

Roasted Fennel, Orchard Apple & Vidalia Onions Salad, Elderflower Butter Broth

Dirty Verde IPA

THIRD COURSE

Cider Brined Pork Tenderloin

Butternut Squash Spätzle, Pistachios, Delicata Chips, Pumpkin Puree, Tangerine Gastrique

Skellington Pumpkin Ale

DESSERT

Marcona Almond Citrus Cake

Vanilla Blood Orange sherbet, Brown Butter Sable Breton, Bahibe Cremeux Kisses

Wild, Wild Strawberry Sour

Chef Rôtisseurs Franck Desplechin

Pastry Chef Morgan Gurney

