



Hitachino Nest Beer Dinner

Tuesday, March 30th

\$90 All Inclusive

Reception at 6:30 Dinner at 7:00

Reception

White Ale

Coriander Crab Salad on Nutmeg Scented Profiterole with
Citrus White Ale Cream

First Course

Red Rice Ale

Crispy Skin Texas Redfish on a Bed of Red Beans & Rice with Crispy Andouille,
Grilled Scallions & a Red Rice Homemade Hot Sauce Beurre Blanc

Second Course

Japanese Classic Ale & Ginger Ale

Demi Cornmeal Fried Shrimp Po'boy with Chiffonade Greens, Slow
Roasted Tomatoes, Bread & Butter Pickles, New Orleans Style
Remoulade & Toasted Potato Bread

Third Course

Lacto Stout

Tapenade Crusted Lamb Chops on a Pine Nut & Charred Eggplant Couscous with
Goat Cheese Mousse, Fried Basil Leaves & Sweet Stout Reduction Sauce

Dessert Duo

Espresso Stout & XH

Orange Apricot Carolina Rice Pudding Brulee & Vanilla Bean & Espresso Stout
Float with Chocolate Filled Beignet