



## Restaurant Week

June 11 - 17, 2018

**Crop circle greens with pickled peaches,  
Goatsbeard Farm prairie bloom cheese,  
Pierpont Farms sunflower shoots**

*Beer pairing: Founders Rubaeus 5.7% raspberry beer*

**Porcini-crusted Alaskan halibut with fresh Pacific  
Northwest morels, Pierpont Farms sugar snap  
peas, chive, and pea shoots**

*Beer pairing: Founders Dankwood*

*Bourbon barrel-aged imperial red IPA 12.2%*

**Dark chocolate pate with hazelnut anglaise  
and shortbread cookies**

*Beer pairing: Kentucky Breakfast Stout*

*Founders bourbon barrel-aged imperial stout  
with coffee and vanilla 12.3%*

**Food menu \$35  
With beer pairing \$50**

