

FEBRUARY 28 2017 | 6:30PM
ANDERSON VALLEY BREWING &
WILD TURKEY BOURBON
DINNER

ANDERSON VALLEY
BREWING COMPANY



WILD
TURKEY



RUSSELL'S RESERVE SINGLE BARREL OVER SMOKED "HUGE ARKER" ICE CUBE

- 1** **BOONT AMBER // GOAT CHEESE TART**
TOASTED GRAIN CRUST, FIORE DI CAPRA CHEVRE, BOONT
CARAMELIZED ONION, BRAISED GREENS, WILD TURKEY
CARAMEL VINAIGRETTE
- 2** **BLOOD ORANGE GOSE // HARLEQUIN QUAIL**
GOSE BRINED-CORIANDER CRUSTED ARIZONA WINTER
QUAIL, LACTO SOURED BLOOD ORANGE MARMALADE,
CILANTRO OIL, BURNT BOURBON
- 3** **HUGE ARKER // BEEF CHEEK**
24 HOUR, BOURBON-MOLASSES-COFFEE-STOUT, OAK
SMOKED CHEEKS, WILD TURKEY VINEGAR
- 4** **ANDERSON VALLEY BOURBON BARREL FLOAT**
DRUNKEN WILD TURKEY ICE CREAM, ORANGE-CHERRY
REDUCTION

\$60 + gratuity and tax // RESERVATIONS REQUIRED