

BEACH CHALET

EST.  1997



SF BEER WEEK 3-COURSE BEER DINNER

In honor of SF Beer Week, Executive Chef John Kallmeyer created a \$40 prix fixe 3-Course feast which includes pairings of handcrafted Chalet beers (8 oz each). Enjoy!

STARTER - PAIRED WITH IMPERIAL IPA

IPA - Braised Pork Belly

Apple Puree, Fennel & Radish Salad

or

Endive & Baby Frisee Salad

Asian Pear, Pt Reyes Blue Cheese, Figs & Walnuts, Mustard Vinaigrette

MAIN - PAIRED WITH RIPTIDE RED ALE

Porcini Rubbed Flatiron Steak

Barley Risotto, Malted Onions, Smoked Sea Salt

or

Gulf Flounder

Salt Spring Island Mussels, Pork Chorizo, Jasmine Rice, Saffron & Curry

DESSERT - PAIRED WITH FLEISHHACKER STOUT

Chocolate Stout Infused Tiramisu

Mascarpone and Ladyfingers, Dark Chocolate Sauce and Shavings, Fleishhacker Stout