



2nd Annual Beer Dinner! Sunday, March 17th - 5:30pm-9:30pm

Join us for a special evening at
Sylvan Dale Guest Ranch!
(7 miles West of Loveland)

Enjoy an amazing locally sourced 6 course meal prepared by our Executive Chef, Marcus Hollingsworth. Each delicious course is paired with a selected beer from **Big Thompson Brewery**.

The dinner is \$80 per person
Or...

\$140pp for dinner, an overnight stay in a private cabin, and a Chef-created breakfast the next morning.

By reservation only - call 970.667.3915



Let the Beer Flow...
Big Thompson Brewery
Established 2015

St. Patrick's Day Beer Dinner Menu

Reception

Scotch Egg-Farm Raised Egg/Wild Boar Sausage/
Pickled Chioggia Beets/Colorado Escargot/Fermented
Garlic Aioli,
paired with Blood Orange Witbier

❧ *Course I* ❧

Ahi "Corn Dog" - Center-cut Loin Ahi/Corn Tempura/
Sriracha Ketchup/Smoked Saki Mustard/Purple Potato
Chips/House Granulated Mango,
paired with Strawberry Blonde Ale

❧ *Course II* ❧

Wild Pheasant Roulade/Blue Oyster Mushroom/
Patería de Sousa Foie Gras/Truffle/Charred
Preserved Peaches,
paired with Hazemaker IPA

❧ *Course III* ❧

Bratwurst-House Elk Sausage/Wild Boar Chili/
Rhubarb Sauerkraut/Sweet Pickled Okra Relish/White
Cheddar Fonduta/House Pretzel Bun,
paired with Apricot Orange Wheat Ale

❧ *Course IV* ❧

The Slider - Beef Short Rib/Goat-Milk Yogurt Tzatziki/
Berbere Sauce/Fennel Slaw/Tomato Fillet/Charred
Shallot/Watercress,
paired with Snow Ball Winter Ale

❧ *Dessert* ❧

Pineapple Upside Down Cake/Spun Sugar/Cider-
Ginger Caramel/Golden Miso Ice Cream/Colorado
Cherry Umeboshi,
paired with Mocha Cream Ale

This is "homesteading cuisine", meaning all meats,
fruits, and vegetables are sourced locally, and all
breads, ferments, cures, pickles, sausage, yogurt,
cheese, and sauces are made from scratch.*



**No Substitutions*