



### First Course

Dungeness Crab Tamale  
*Huitlacoche, Queso Fresco*  
*Foraged Mushroom, Corn Salsa*  
Paired with – Organic California Blonde Ale

### Second Course

From The Garden  
*Poached Citrus, Epic Roots Mache,*  
*Local Monastery Honey Vinaigrette,*  
*Dehydrated Crispy Vegetables, Malted Salt Cod Croquette*  
Paired with – Organic IPA

### Third Course

Beef Short Rib Pot-au-Feu  
*Chanterelle Mushrooms, Cipollini Onions,*  
*Foie Gras, Salisfy,*  
*Brûlée Huckleberry*  
Paired with – Organic Porter

### Fourth Course

Figgy Pudding Cake  
*Date Truffle Crème Anglaise Ice Cream,*  
*Toasted Stout Marshmallow,*  
*Toasted Chocolate and Smoked nibs, Caramel Brittle*  
Paired with – Raven's Eye Imperial Stout