

# WILLIMANTIC BREWING COMPANY PRESENTS:

**Course One:** Appetizer Tasting - **Artisanal Bison Burgers**  
- with local greens and pickled vegetables served on a cheddar jalapeño Brewers bun.

**Pairings:**

**Wine ~ Sacha Lichine - Rose (2015)**

**Beer ~ WBC Workingman's Wheat**

**Course Two:** Salad Course – **Local green beans and carrots** served with fresh picked blueberries, crumbled Beltane Farm's Goat Cheese and sweet yogurt dressing. Topped with grilled petite cut Block Island Swordfish.

**Pairings:**

**Wine ~ Non Confunditor Rosso Toscano (2013)**

**Beer ~ WBC Super Silly Willi Saison**

**Course Three:** Entrée Course – **Tequila Cilantro Lime Rubbed Slow Roasted Baby Back Ribs** - Served over local mixed greens, buttered creamed corn, and grilled local vegetables.

**Pairings:**

**Wine ~ Cataldi Madonna - Multapuciano Da'Bruza (2014)**

**Beer ~ WBC Hoppportunity Knocks IPA**

**Course Four:** Dessert Course – **Berry Buckle** - fresh seasonal berries served with a champagne foam.

**Pairings:**

**Wine ~ 6 Grapes Port (NV)**

**Beer ~ WBC Downtown Willi I.D.D.A.**

**967 Main Street  
Willimantic, CT 06226  
willibrew.com**

# BEER



# WINE DINNER

**Monday, July 25th  
6:00 PM**

## FEATURING

## WINES

## OF THE

## WORLD

## AND

## WBC BREWS