

Spring Beer Dinner with Willibrew

Monday March 25th, 2019

Cream of Asparagus Soup

Lemon Zest | Parmesan Cheese

 *WBC – Citrus Wheat* 

Garden Vegetable Pesto Salad

Vegetable Noodles Tossed in Pesto w/Feta, Mozzarella, Sundried Tomatoes,  Ditalini
Crisp RomaCrunch Leaves | Chiffonade Basil | Toasted Pine Nuts

 *WBC – Kettle Sour Series #6* 

Lamb Souvlaki

Flame Grilled Locally Raised Lamb Skewered w/Onions  Peppers
Tzatziki Sauce | Vegetable  Andouille Risotto | Pita Wedges

 *WBC – Jewel in the Sky IPA* 

Coffee Cookies

Bailey's Irish Cream Frosting

 *Barrel Aged Cellar Selection* 