



Burgeon Beer Dinner Menu

Saturday, October 5th

Each Course Will Be Paired With A 5oz Beer Taster

Upon Arrival – Treevana *Best Beer in San Diego*

Cheeses | Charcuterie | Nuts | Dry Fruits

1st Course

Ahi Poke Taco | Paired with Clever Kiwi Hoppy Pilsner

Crispy Wonton | House Glaze | Sesame Seeds | Marinated Seaweed & Wasabi
Avocado Cream | Clever Kiwi Ponzu Reduction

2nd Course

Beet Salad | Paired with Canopy Tour Hoppy Pale Ale

Citrus Segments & Roasted Beets | Wild Arugula | Hoppy Pale Ale vinaigrette

3rd Course

BBQ Rib | Paired with Reclaim the Wild IPA

IPA Infused Bar-Beer-Q Glaze | Pork Rib | Smokey Corn fritter

4th Course

Duck Breast | Paired with Juice Press Hazy IPA

Juice Press Hazy IPA Brined Duck Breast | Tropical Fruit Compote Pan Jus
Shaved Brussels & Cauliflower Cous Cous

5th Course

Beer Float with Burl English Brown Ale

Burl English Brown Ale | Espresso Bean Gelato | Smoked Almond Brittle

Please notify us of any allergies.