



Presents

Hops & Harvest

A handcrafted beer and food event

To Start:

Ripe avocado filled with crabmeat salad dressed with hot-pepper mayonnaise, and a tiny-greens salad with champagne-guava vinaigrette.
Paired with Bayou Teche LA 31 Passionné.

Course Two:

Crispy eggplant on hollandaise topped with royal red shrimp and Creole sauce finished with Big John's Cajun cheese.
Paired with Bayou Teche Bière Pâle.

Course Three:

Sliced barbecue-spice-rubbed pork rib eye, caramelized onion and squash casserole, and tasso debris gravy.
Paired with Bayou Teche LA 31 Boucanée.

Course Four:

Slow-braised boneless beef short ribs with Worcestershire jus and piquant-spiced-duck dirty rice.
Paired with Bayou Teche LA 31 Bière Noire.

To Finish:

Bananas Foster crème brûlée with vanilla ice cream.

