



OCTOBER BIER DINNER

Thursday, October 16th

CHICKEN LIVER MOUSSE

toasted brioche, beer-pickled onion veil

Paired with Rooftop Helles Lager

CHICORY SALAD

marcona almond tofu, toasted sesame, asian pear, manchego, butternut squash crisp, roasted shallot-malt vinaigrette

Paired with Rooftop Boxcar Pale Ale

PIED DE COCHON

stuffed pig's trotter with sweetbreads & wild mushrooms, five spice black truffle sauce

Paired with Rooftop Festbier

CARAMELIZED BANANA CHEESECAKE

crisp fried banana, brûléed garnish, caramel drizzle

Paired with Rooftop Makeda Coffee Porter

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