



# FIDDLEHEAD FEST 2023

THREE COURSE DINNER PERFECTLY PAIRED WITH  
FOUR CRAFT BEERS FROM FIDDLEHEAD BREWERY

- \$59 PER PERSON -

## AMUSE BOUCHE

CURRY BRAISED SHORT RIB CROSTINI

FIDDLEHEAD I.P.A.

6.2% abv- *Our flagship. A hazy, well-balanced American IPA with mellow bitterness and a dry, refreshing finish*

## COURSE ONE

MARINATED OCTOPUS SALAD

*cilantro lime dressing*

SECOND FIDDLE DOUBLE I.P.A.

8.2% abv- *Extensively dry-hopped. Second Fiddle is second in name only. It's big, juicy and aromatic. Citrus, Tropical, Pine*

## COURSE TWO

GRILLED LAMB PORTERHOUSE

*garlic rosemary polenta gremolata*

MASTER MIND

8.1% abv- *American Double IPA with tropical fruit notes. Straw colored with a hazy glow. Pineapple and Cantaloupe are dominant characteristics. This beer finishes with a slight tartness.*

## COURSE THREE

CHOCOLATE TORTE

DRAGONS WITH MATCHES

5% abv - *Pale ale w/ wheat and oats. Aromatics of citrus peel and tropical fruits.*

THE  
CRAFTSMAN

WOOD GRILLE & TAP HOUSE