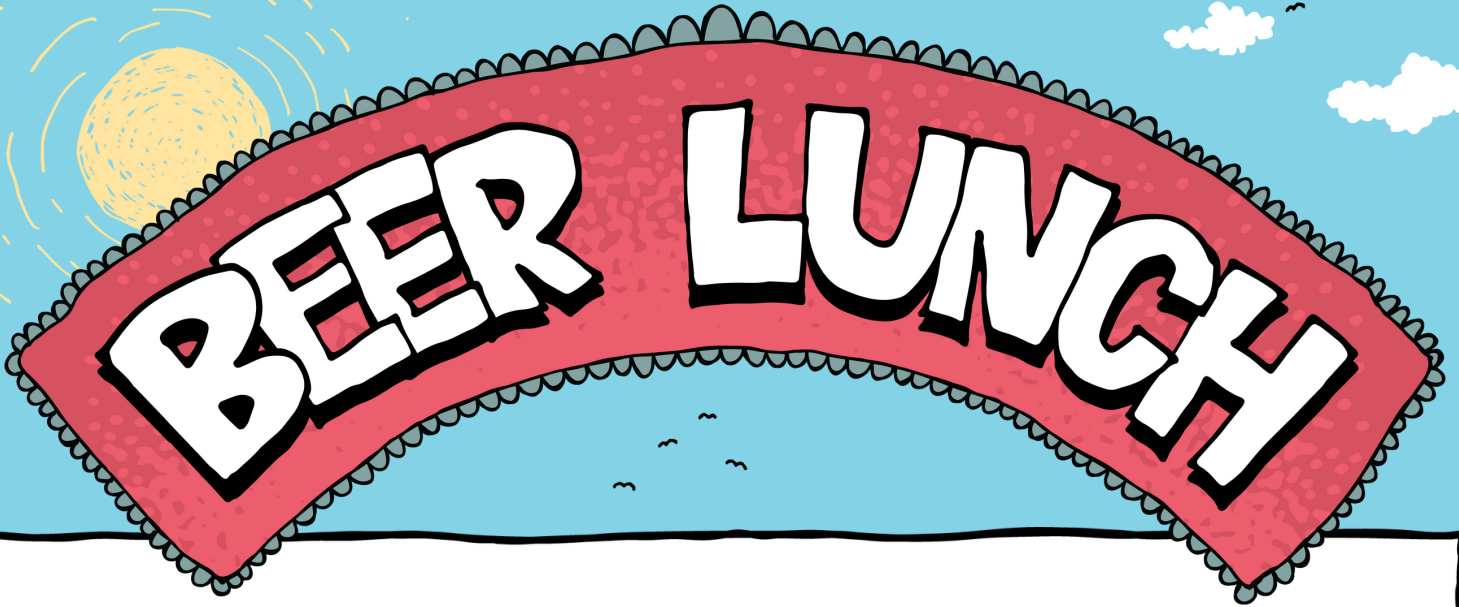




4 PINES BREWING CO.



THE MENU

1ST COURSE

Paired Beer: Japanese Lager

Oysters with ponzu, sesame mayo, wakame salad and lime zest

2ND COURSE

Paired Beer: New World Pale Ale

Steamed Prawn and Ginger Dumpling with crisp chilli oil,
soy reduction and charred Chinese broccoli

3RD COURSE

Paired Beer: Hazy Pale Ale

Chicken karrage with yuzu kosho kewpie, pickled daikon and shiso

4TH COURSE

Paired Beer: Dark Lager

Mini beef cheek and shiitake pie with minted pea purée and dark ale jus

5TH COURSE

Paired Beer: Pineapple and Coconut Ale

Coconut panna cotta with pineapple compote, toasted
coconut shards and lime coulis

