

Wednesday
June 29th 7:00pm



BEERS OF NEW YORK DINNER

FIRST COURSE

Crudo of Fluke

Fried Garlic | Orange | Extra Virgin Olive Oil

Brooklyn Summer Ale

SECOND COURSE

Fried Sugar Toad

Field Pea Salad | Apple | Red Onion

Ommegang BPA

THIRD COURSE

Pork Confit Ravioli

Grilled Peach | Brooklyn Gastrique

Brooklyn Schneider Hefen Weisser

FOURTH COURSE

Burnt Orange Sorbet

Olive Oil Tortilla

Southern Tier Oak Aged IPA

FIFTH COURSE

Crispy Duck Breast

Spaetzle | Poached Cherries | Wadmalaw Sweets

Ommegang Three Philosophers

SIXTH COURSE

Cinnamon Raisin Bread Pudding

Blue Cheese Ice Cream

Southern Tier Imperial Oak

\$60

Carolina's
A SOUTHERN BISTRO