

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