

# CANVAS

## BEER-PAIRING DINNER

..... featuring .....

## GREEN BENCH BREWING CO.

Thursday, January 18, 2018 at 6 p.m.

### WELCOME

#### Charcuterie Board

smoked ham, pimento cheese, grilled bread, pickles

### FIRST COURSE

#### Oysters & Pearls\*

cucumber habanero mignonette, chives  
*Saison de Banc Vert, 6.5% abv*

### SECOND COURSE

#### Blackened Pork Tenderloin

Point Reyes blue cheese, porcini mushrooms,  
blackberry mostarda  
*Saison de Banc Noir, 6% abv*

### THIRD COURSE

#### Lowcountry Perlo

braised chicken, andouille sausage,  
rice, miso glaze  
*Tiki Tack, 4% abv*

### FOURTH COURSE

#### Manhattan Prime Rib\*

micro veggies, cashews, scallions, ssamjang sauce  
*Blendship, 6% abv*

### DESSERT

#### Chocolate Crèmeux

cherries, caraway seeds, orange sabayon  
*Parallax, 5.8% abv*

\$75 per person  
*excluding tax & gratuity*

**To reserve your seat, please call (407) 313-7800.**

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.