

NERUDA PRESENTS
O'FALLON BREWERY

BEERMAKER'S DINNER

WITH THE STAFF

OF O'FALLON BREWERY, O'FALLON, MO

THURSDAY, JULY 31, 2008



COURSE 1

O'FALLON – WEACH BEER

DEEP FRIED ASIAGO AND
FRENCH GOURMANDISE WALNUT CHEESES
ON GRILLED FLATBREAD, MICRO GREENS

COURSE 2

O'FALLON - UNFILTERED WHEAT BEER

CHICAGO STYLE SPINACH SALAD
TANGY KETCHUP DRESSING, BACON,
HARD-BOILED EGG, BABY SPINACH

COURSE 3

O'FALLON - 5 DAY I.P.A.

ORANGE BARBECUE PORK STEAK
SERVED WITH A SWEET COLESLAW

COURSE 4

O'FALLON - SMOKED PORTER

COFFEE RUBBED LAMB CHOP
DIJON STYLE POTATO SALAD

COURSE 5

O'FALLON - GOATS BREATH BOCK ALE

BEER FLOAT!
(BUT DON'T BRING YOUR INNER TUBE)



CHEF RICK COUNTS



**\$55 PER PERSON
PLUS TAX AND GRATUITY**



WWW.NERUDA2DINE.COM