

775 Gastropub Proudly Presents:

*Deschutes Brewery Dinner*

*Thursday, March 1, 2012*

*Reception beginning at 5:30pm, Dinner at 7pm*

*Reception*

Coconut Curry Mussels, Sharp Cheddar and Jerk Chicken Quesadillas,  
Thai Red Curry Shrimp Pizzas, and Vindaloo Chicken with Cilantro Yogurt Sauce  
Accompanied by Inversion IPA, abv. 6.8%

*First Course*

Coquilles St. Jacques

Bay scallops marinated in lemon and olive oil served on a bed of avocado cream  
with sweet red pepper coulis and spicy tomato breadcrumbs  
Accompanied by Festivus, pub beer, first time served outside of Oregon

*Second Course*

Pork Belly Tostada

Braised pork belly shredded with black bean and cotija cheese on a chili bathed corn tortilla  
topped with shredded lettuce, cilantro, avocado, tomato, onion and lime crème fraiche  
Accompanied by Hop Henge Experimental IPA, abv. 8.5%

*Third Course*

Roast Squab

Oven roast squab glazed with Stoic, prune and onion reduction, served over a bed  
of sautéed shiitake mushrooms with apricots and cherries  
Accompanied by The Stoic, Belgian Style Quad, abv. 11%

*Fourth Course*

Braised Short Ribs

Marinated in orange zest, onion and chili pepper, dry rubbed with espresso cocoa powder,  
plated on a bed of turnip gratin with jicama slaw, fennel fronds and orange oil  
Accompanied by Black Butte XXIII, abv. 11%

*Fifth Course*

Dessert

Tarte "Pots de Crème au Chocolat" dense, rich chocolate truffle pie with fleur de sel sea salt  
Accompanied by The Abyss, Imperial Stout, abv. 11%

Cost is \$50 per person, by reservation only, paid in advance