



STARBELLY

Starbelly Beer Dinner
SF Beer Week 2011
Tuesday, February 15, 2011
\$60 plus tax and gratuity

amuse
to be discovered

first course
calamari salad, kalamata olive vinaigrette, blood orange, radicchio
paired with Le Merle (North Coast Brewing Co., saison)

second course
black-lager-battered shrimp and chips, spicy pimenton aioli
**paired with Burning Oak Black Lager (Linden Street Brewing Co.,
schwarzbier)**

third course
grilled santa maria tri-tip, potted beans, hand made tortillas
paired with Mt. Tam Pale Ale (Marin Brewing Co., pale ale)

dessert
dark chocolate mousse, espresso cream, cocoa nibs
paired with Serpent's Stout (Lost Abbey Brewing Co., imperial stout)