

1326 9TH AVENUE

# SOCIAL

KITCHEN & BREWERY

BREWMASTER'S DINNER SERIES

DINNER XII: HOT SUMMER SUN

July 20, 2011

Guest Chef: Tyler Morrish,  
Osteria Coppa, San Mateo, CA

**wild arugula salad**

pluots, toasted hazelnuts, ricotta  
salata, Social Kölsch vinaigrette  
*paired with L'Enfant Terrible,*

*a Belgian-style table beer with hints of figs,  
nuts, cocoa, and pepper; 4.5% ABV*

**chilled white gazpacho**

cucumber, dill oil,  
toasted almonds, Simon's malt  
*paired with Simon Saison,*

*a Belgian-style farmhouse ale with notes of  
lemon, pepper, and sea spray; 6.7% ABV*

**IPA-marinated seared chicken  
or treviso ratatouille "napoleon"**

marinated zucchini, hop-scented  
butter beans

*paired with Easy IPA,  
an American-style ale with notes of  
grapefruit, pine, and bread; 7.0% ABV*

**lemongrass panna cotta**

White Thai Affair sabayon, yellow plum

*paired with White Thai Affair,  
a Belgian-style golden ale spiced with  
lemongrass and galangal; 9.5% ABV*

\$40