



BEER AND BOUNTY IN THE GARDEN

BITS AND SIPS

Menu to be determined by Culinary students & Ninkasi Brewers
Perfect pairing of different food and beer at stations throughout the garden

Butler-passed Canapés and Hors d'oeuvres

DINNER SERVED FAMILY STYLE*

1st Course

Fresh Picked Greens
Lux & Honey Vinaigrette

Buffalo Mozzarella and Heirloom Tomato
Maiden the Shade Syrup

Main Course

Believer Beef Brasato with Garden Herbs

Green Bean and Farro Salad
Wunderbier Vinaigrette

Total Garden Domination

Grilled and Chilled Learning Garden Height-of-Season Vegetables

Tricerahops and Rosemary Focaccia
Flavored Oils

DESSERT

Vanilla Oatis "Ding Dongs" with a Raspberry Reduction

*Each dish is designed by Culinary Students and infused with a paired Ninkasi brew. Each course includes food and beer pairing tasting and information from Jamie Floyd, Ninkasi Founding Brewer.