

TAMARACK BREWING COMPANY
ALEHOUSE AND GRILL

BREWER'S DINNER

Tuesday, March 4th from six o'clock pm

Six O'Clock Welcoming

Reception Ale

Lakeside ESP

Appetizer Course

Asiago & Artichoke Bisque

Bear Bottom Blonde Ale

First Course

Lobster Wellington

Tender lobster and lobster mousse wrapped in puff pastry, baked golden brown and served over a bed of mixed greens topped with a Gruyère Monray sauce.

Dock Days Hefe Weizen

Main Course

Montana Buffalo Sirloin

Montana buffalo sirloin sliced on the bias covered in a wild mushroom demi-glaze with roasted garlic Yukon Gold mashed potatoes and prosciutto wrapped asparagus drizzled in chipotle hollandaise.

Yard Sale Amber Ale

Dessert Course

Chocolate Raspberry Crème Brule

Old 'Stache Whiskey Barrel Porter

*Tickets are available in advance for \$45 per person
which includes gratuity*

Please ask us for additional information

