



## OBERON RELEASE BEER DINNER

## FRIDAY, MARCH 31 STARTING AT 6:30PM

\$70 PER PERSON, RESERVATIONS REQUIRED. PLEASE CALL 630.260.8194

BEER COCKTAIL WITH Oarsman

Amber Ale

APACHE LODGE LAMB SLIDER, AMBER ALE ONION STRAWS, GRAFTON AGED CHEDDAR

Oberon

CURED AMBERJACK WITH RED PEPPER, CELERY ROOT, GREENS SALAD, GRUYERE, OBERON/ORANGE VINAIGRETTE

Oatsmobile

CURRY, COCONUT MILK, CHICKEN T<mark>HIGHS, CAR</mark>ROTS, WATER CHESTNUTS, CILANTRO, SNAP PEAS, WHITE RICE

Consecrator Doppelbock

GRILLED PORK CHOP, SMOKED MOZZAŘÉLLA POLENTA, SEMI-DRIED ITALIAN TOMATOES, GARLIC, FRESH PARSLEY

Porter

WHITE CHOCOLATE BLONDIE, PEANUT BUTTER SAUCE, STRAWBERRY COULIS,
FRESH MINT, PORTER WHIPPED CREAM