

Field and Stream Food & Beer Pairing

Tuesday August 10th, 2010



We start the evening at 6:00 PM sharp with a guided tour of the brewery by our Brewer. Then at 6:30 PM our chef, Steve Byrne shows off his talents with a magnificent four-course meal. Each course features a hand-selected ale or lager to compliment your meal.

1st Course

Wild Mushroom and Rice Bisque



2nd Course

Duck Confit Salad

On field greens with wild blackberry vinaigrette



Choice of Entrée

Cornmeal Walleye

Cornmeal breaded oven fried walleye served with a barley pilaf and summer beans

Venison and Forrest Mushroom Farfalle

Venison sausage and wild mushrooms simmered in a creamy bechamel sauce tossed with farfalle pasta

Dessert

Wild Berry and Grain Cobbler



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These dinners are advance ticket sale only. The cost is \$35.00 per person tax and gratuity not included. Entrée choice and payment must be made at time of reservation. All reservations must be made by 8/2/10. For more information please ask your server or bartender or call 594-9800. Please note that no refunds will be given for cancellations within 7 days prior to pairing date.