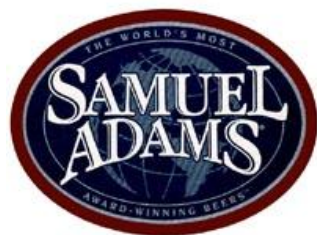


*Lemon Grass & Bistro Elephant present...*



## **Samuel Adams Beer Dinner**

**Monday, February 6, 2012**

**Meet & Greet 6PM**

**Dinner 7PM**

### **First Course**

#### **Assorted Appetizers**

Fried Calamari, Moroccan Fritters, Thai Style Mixed Nut Cocktail

Paired with Alpine Spring

### **Second Course**

#### **Clams in a Pot**

Littleneck clams steamed in their own juices, with white balsamic, tarragon, roasted garlic, and saffron

Paired with Coastal Wheat

### **Third Course**

#### **Pear & Maytag Salad**

Pear poached in white wine and vanilla, candied walnuts, and caramelized Maytag blue cheese. Served with baby arugula, frisée, and Belgian endive tossed with cider honey vinaigrette

Paired with Cherry Wheat

### **Fourth Course**

#### **Rib Eye with Red Curry**

Sliced marinated rib eye sautéed with chili pepper, coconut cream, palm sugar, wild herbs, and cinnamon basil

Paired with Latitude 48 IPA

### **Fifth Course**

An assortment of our famous Lemon Grass desserts

Paired with Infinium

Seating is \$65 per person plus gratuity. Limited space available. Please call 475-1111 for reservations.