

# EastBurn

TAP ♦ PATIO ♦ GRILL

## BEER BELLY DINNER

SEPTEMBER 9TH, 2010

Wel coming: Widmer Brewing

With Brewers Ben Dobl er & Doug Rehberg  
& Chefs: Jeff Pagel and Joe Dougherty

### Starter:

- ◆ Parmesan Tuiles filled with Hood River Apple, Roquefort Cheese and Candied Pecan



*Served with Drifter Pale Ale*

### Appetizers:

- ◆ Proscuitto wrapped Stone Fruit, atop a wheel of grilled Honeydew with Microgreens



*Served with Widmer Alt*

- ◆ Bruschetta Fra Diavolo served on herb crusted Brioche and topped with Eggplant Caviar



*Served with Deadlift Imperial IPA*

### Surprise Course:

- ◆ House made Sorbet



*Specialty beer from the Widmer Library*

### Entrée:

- ◆ Pan Seared Sea Bass with Sicilian Pesto and Grilled Asparagus. Served upon a Jumbo Ravioli stuffed with Fraga Farms Goatzarella, Wild Mushroom and Swiss Chard



*Served with Widmer Gose*

### Dessert:

- ◆ Chocolate dipped Cannoli filled with Amarena Cherry Mascarpone



*Served with BrrrBon (Bourbon aged Imp. Red)*

[theEastBurn.com](http://theEastBurn.com)

All Proceeds Benefit Ride On!

503-236-2876

