


ROGER SHERMAN
— INN —



YONKERS BREWING CO. CRAFT BEER DINNER

Thursday, March 29th at 7pm • \$70 per person, plus tax + gratuity

1st Course

Kale and almond Salad with Crumbled Feta, and a Strawberry/ Poppy Seed Vinaigrette
Paired with YBC's Wheat Noise Wheat Session IPA, 4.8% ABV

BEER TASTING NOTES:

Complex bouquet of hop aromas and flavors greet the senses with every sip, with a light, wheat-based malt profile providing just enough body and mouthfeel to carry it. Crisp and refreshing.

2nd Course

Grilled Sea Bass Tacos with Pickled Slaw, Lime Crema, and Hand made corn Tortillas
Paired with YBC's Award-Winning 914 Vienna Lager, 5.3% ABV

BEER TASTING NOTES:

This beer features a fresh, full bodied malt profile, with a toasted and very lightly roasted grain flavors and a subdued hop profile. A nice counter to all the heavily hopped beers around these days.

3rd Course

Sticky Chinese Pork Belly with Coconut Scented Basamti Rice
Paired with YBC's Hop Runner IPA, 6.4% ABV

BEER TASTING NOTES:

Citrusy with dank hoppy flavors, this IPA is a nice bright and dry interpretation of the classic American IPA. A very approachable IPA for first-timers.

4th Course

Chefs Choice
Paired with YBC's Brewer Choice