

harvest beer dinner.

BURNSIDE BREWING CO. & PARAGON RESTAURANT INVITE YOU TO A VERY SPECIAL **HARVEST BEER DINNER**.
CELEBRATE HANDCRAFTED BEER PAIRED PERFECTLY TO THE BOUNTY OF FALL.

FIRST COURSE

BUTTERSCOTCH BACON, HAMA HAMA OYSTER & BEER MIGNONETTE

PAIRED WITH OYSTER ALE

SECOND COURSE

SQUASH, APPLE & ROGUE BLUE CHEESE TART,
ALT POACHED APPLES, DELICATTA SQUASH & WORT BUERRE BLANC

PAIRED WITH BURNSIDE ALT

THIRD COURSE

PICKLED SALAD OF CUCUMBER, CARROTS, BEETS,
KOHLRABI, FARRO & ESCAROLE WITH SWEET HEAT & CRANBERRY VINAIGRETTE

PAIRED WITH SWEET HEAT

FOURTH COURSE

SMOKED BEER BRINED TURKEY BREAST,
HOP SAGE STUFFING, GRATZER GRAVY & BEER BRAISED GREEN BEAN CASSEROLE

PAIRED WITH GRATZER

DESSERT

PUMPKIN CHEESECAKE WITH WINTER WORT CARAMEL

PAIRED WITH PERMAFROST

TUESDAY, NOVEMBER 22TH | 6:30PM | \$65 PER PERSON (TAX & GRATUITY INCLUDED)
PARAGON RESTAURANT & BAR: 1309 NW HOYT AT 13TH
FOR TICKETS, CALL: (503) 833-5060 OR EMAIL: ANDREA@PARAGONRESTAURANT.COM



PARAGON

Restaurant & Bar