



K2 Beer Dinner Menu – January 28, 2023
@Shadow Lake Golf and Restaurant

Stationary Hors D oeuvres

Charcuterie, Sausage & Cheese
Toasted Baguette
Jalapeno Cream Ale Queso

Passed Hors D oeuvres

Whipped Chevre, Pickled Beet, Fried Shallot, Pomegranate Balsamic
Scallop Ceviche, Tortilla
Bacon Jam, Cranberry & Camembert Phyllo Cup

Sampling of:

Light House Blonde Ale
Marshmallow Raspberry Sour

First Course

P.E.I. Mussels, Coconut Curry Broth, Thai Basil, Cilantro, Chive, Naan
Paired with: New England IPA

Second Course

Roasted Heirloom Carrot, Duck Confit, Pickled Cranberry, Pistachio, Mache, Brown Butter Vinaigrette,
Pineapple Cracker
Paired with: Orange Pineapple Passion Fruit Sour



Third Course

Tenderloin of Local Pork, Prosciutto, Pilsner Braised Greens, New York Cheddar Polenta, Cippolini Onion, Cherry Bourbon Demi Glace

Paired with: NYS Scotch Ale

Fourth Course

Pumpkin Cheese Cake, Chocolate Peanut Butter Stout Cookie, Toasted Bourbon Marshmallow, Candied Macadamia

Paired with: Barrel Aged Winter Warmer

***Sean Flaherty C.E.C.
Executive Chef***