



**Let's get ready to rumble!**

Four courses paired by

Master Wine Sommelier Doug Krenik

&

Beer Cicerone Nicholas Carvalho

Each course will be voted on by you

**Course One:**

Razor Clam Ceviche

Fillaboa Albarino vs. Verboten Lemongrass Wit

**Course Two:**

Scallop, Roasted Cauliflower Puree, Black Currants, Hazelnut  
Saintsbury Chardonnay vs. Verboten Kentucky Common

**Course Three:**

Smoked Duck Breast, Carrot Puree, Swiss Chard,  
Friseé, Pomegranate Reduction  
Chapoutier Crozes Hermitage vs. Verboten IPA

**Course Four:**

Caramel Cheesecake, Gorgonzola, Hazelnut  
Donnafugata Ben Rye Passito vs. Verboten Rum Barrel Quad

\$65 per person plus tax and gratuity

April 7<sup>th</sup> at 6:30pm