



# REVOLVER

## BEER DINNER

AUGUST 9, 2018

### PASSED HORS D'OEUVRES

#### **BLUE MASA FRIED SWEET BREADS**

Baked grits quenelle, tarragon glaze, micro shiso

#### **COMPRESSED WATERMELON SHOTS**

Shallot and raspberry emulsion, spiced pepitas

LONG RANGE PILSNER

### FIRST

#### **POACHED LOBSTER TAIL**

First press coconut latte and bourbon vanilla beans, *Gene's Farm* micro wasabi

SIDE WINDER

### SECOND

#### **FRIED PICKLED OKRA**

*Village Farms* heirloom tomatoes, wild arugula, *Latte da Dairy* smoked chevre, green goddess drizzle

FULL TANG IPA

### THIRD

#### **BRAISED *SUNFLOWER FARMS* SHORT RIB**

White hominy stew, baby root vegetables

MULLET CUTTER DOUBLE IPA

### FINALE

#### **SMOKED CHOCO TACO**

Homemade single origin chocolate ice cream, pixie tangerine and golden beet curd

ANODYNE WHITE WHEAT ALE

\$45 PER PERSON PLUS TAX & GRATUITY

