



AVANT

BEER PAIRING

DINNER

WITH MASON ALE WORKS

**1ST COURSE**

*Duck Confit Tamale*

*fresno gel, radish*

Paired with: Respeto Mexican Lager  
*crisp, refreshing*

**2ND COURSE**

*Hamachi*

*lemon verbena, cucumber caviar*

Paired with: Benedict Cucumberbatch  
*grassy, slightly sour, hint of sweetness*

**3RD COURSE**

*Grilled Opah*

*garden garlic three ways, buttery squash blossoms*

Paired with: Jambi Cali Style IPA  
*floral, hoppy, citrusy*

**4TH COURSE**

*Smoked Kurobuta Pork Short Rib*

*stone fruit, porcini*

Paired with: B Baracus  
*malty, smooth, hints of smoke & whisky*

**DESSERT**

*Chocolate*

*espresso, cherry*

Paired with: Queen Ann  
*deep chocolatey, hints of coffee & cherry*