



bu•ku | Brewery Bhavana Beer Dinner
September 19, 2017

First Course

Hokkaido Scallop Crudo

lemongrass, ginger, lime, baby mizuna, mint oil

TILL: BRIGHT & TANGY FARMHOUSE ALE

Second Course

Warm Tallegio

brown butter-acorn squash puree, fried sage leaves,
toasted hazelnut, fig preserve

SPROUT: SNEAKY FIG DUBBEL

Third Course

Braised Oxtail & Eggplant Vindaloo

jeweled basmati rice, dry okra curry

GROVE: SUNNY, CITRUSY DOUBLE IPA

Fourth Course

Cherrywood-smoked Rabbit Leg

bourbon-espresso mole, ancho-compressed jicama,
sweet corn flan, yerba buena

FOEDER-AGED IMPERIAL STOUT

Fifth Course

Thai Ice Cream Sandwich

roasted plantain ice cream, pearl sugar-toasted bun,
jackfruit-infused condensed milk, coconut caramel corn, chile-toasted peanut

SINGLE ORIGIN SAISON