

**F I R E**

and

**F E R M**

**E N T A**

**T I O N**

**FERMENTED BEET** fertile crescent bread | quail yolk | pea shoot  
**AMERICAN WHEAT + FIG**  
Chef Lauren Barry

**CONSOMME** knodel | smoked tomato & tomally broth | root vegetable chips | dill pollen | chive flower  
**POMOGRANATE KOLSCH**  
Chef Alain Helfrich

**CAULIFLOWER PAKORA** smoked pear | pickled hakurei | burnt feta | fried parsnip  
**DOUBLE IPA + POMELO + STARFRUIT**  
Chef Andrew Jones

**GUINEA FOWL** barley | black Tuscan Kale | crepinette | pearl onion | apricot | maple | sage | sherry  
**HONEY + GINGER BELGIUM**  
Chef Donte Shaw

**WILD BOAR** smoked chestnut | parsley root | pickled raisin  
**BOURBON BARREL AGED BARLEYWINE**  
Chef Eamonn McParland

**PHO** Koji aged beef | rice noodle | pickled bean sprout | spent grain hoisin | sriracha | lime  
**5 SPICE BLONDE**  
Chef Mat Ewing

**Aji Mirasol Kangaroo Sausage** Popcorn Shoots & Micros | Aji Panca Crème | Quinoa Black Mint Cracker  
**NEW ENGLAND IPA**  
Chef Dan Morris

**BAKLAVA MACARON** beet poached pear | dune honey | buckwheat honey | cranberry blossom honey | pistachio | cypress  
salt | rose petal  
**PALE ALE + HONEY + FLOWERS + BLOOD ORANGE**  
Chef Jess Marvel