

Mistral

BEER PAIRING DINNER
MARCH 14, 2019 | 6:30 PM

LAKEFRONT BREWERY

reception ~ LAKEFRONT PILSNER

za'attar spiced popcorn, marcona almonds, fried capers

course one ~ WOLLERSHEIM WINERY CHARDONNAY BARREL-AGED BELGIAN STRONG ALE

asparagus maitaise
fennel cured salmon, blood orange béarnaise, crispy prosciutto

course two ~ LAKEFRONT MAIBOCK

scallop "BLT"
tonnato, bacon lardons, demi sec tomatoes, garlic-herbed breadcrumbs, bacon gastrique

course three ~ BOURBON BARREL-AGED DOPPLEBOCK

veal osso bucco
cacciatore braised strauss veal, creamy polenta

course four ~ CLEAN MACHINE BRUT IPA

brown butter clafoutis
fresh peaches, ginger whipped cream



PLEASE ALERT YOUR SERVER OF ANY FOOD OR NUT ALLERGIES.

WHETHER DINING OUT OR PREPARING FOOD AT HOME, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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