SWAMPHEAD® BREWERY

DARWIN'S

Urban Street Food & Brewery www.darwinson4th.com

Beer Dinner

February 18th 6p-9p \$60 per seat

Reception beer

Swamp Head Cottonmouth

COTTON MOUTH

Course I-

Ceviche mi-Peru

Two textures, seasonal fish, crispy calamari, Cancha, Lecha de Tigre.
paired with Swamp Head Big Nose IPA

BIG NOSE

Course 2-

Beef Ceviche

Slices of searedrare sirloin, panca sauce, lime juice, orange juice, avocado and red onion.

Paired with Darwin's Ayawaska.



Course 3-

Grilled duck breast, cilantro, grenn pea risotto and roasted red peppers.

Paired with Darwin's Charapa



Course 4-

Seared scallops, Duck confit and butternut squash ravioli. Truffle foie grais butter sauce.

Paired with Swamp Head's Saison Du Swamp

SAISON DU SWAMP

course 5-

Brulee. Cacao custard with sugar glaze and fresh berries.
Paired with Swamp Head's Catherine's Inspiration

