

Stephen Livens, After Dinner Speaker



Salads & Starters

Gulf Shrimp Shiner Hefeweizen ceviche ...try it with a wheat beer or a light beer!

Shiner Helles Salad (Bluebonnet Produce from Schertz, TX) and Shiner Beer Sausage from Patek's (Shiner, TX) on side ... try it with a Helles or a beer with more body

Shiner Blonde tempura featuring organic produce from "My Father's Farm" (Seguin, TX) and Shiner Blonde beer dipping sauce ...try it with a crisp lager beer



Entrees

Shiner Bohemian Black Lager-braised Lamb (Lancito's grass-fed lamb from Dinero, TX) on 3-cheese polenta Bohemian Black Lager cake ...enjoy with a dark beer

Shiner Light marinated chicken under a reduced Light beer sauce ... pairs well with a sweeter beer



Desserts & Drinks

Shiner Bock spice cake et ganache ...you might enjoy with a complementing amber brew

Petits Fours with 45% abv distilled beer accompaniment & Original-recipe Dr. Pepper ...savor with barley wine



Chefs Brian Montgomery and Randy Lofton of Texas Farm to Table created this cuisine a la biere dinner, where beer is integrated into every course so as to enhance and uplift the flavors. Have fun exploring which beers from District Texas (and other guest beers from attendees) contrast or complement the course at hand. Our chefs tonight are committed to local, small-farm, highest quality produce of Texas. Bon appetit from The Gambrinus Company breweries!

We are serving a beer tonight made in this brewery from 100% Glacier hops & Idaho 2-row irrigated malted barley, formulated by Jim Hackbarth using MBAA's Master Brewers' Toolbox and brewed by Jim and Gus...on draught (black handle).