



AMUSE – BOUCHE

SALMON RILLETTE

Rye Flatbread, Whitefish Roe

14° ESB

1ST COURSE

BOUILLABAISSE

Crispy Whitefish,
Roasted Garlic Crostini

VENTURE PILS

2ND COURSE

ARUGULA SALAD

Craisins, Red Onion, Honey Vinaigrette,
Smelt Escabeche, Malt Vinegar Aioli

BENT HOP

Infused with Cranberry and Orange

3RD COURSE

STEEL HEAD TROUT WITH BUTLER STEAK MEDALLIONS

Mustard, Bagna Cauda,
Cauliflower Puree, Roasted Cauliflower,
Brussel Sprout Leaves, Radish

BARREL AGED DOUBLE BLACK

4TH COURSE

CHRISTMAS PUDDING

Figs, Raisins, Cocoa, Crème Fraîche

VANILLA COLD PRESS



14° ESB

Style | ABV

Extra Special / Strong Bitter (ESB) | 5.6%

Our ESB is incredibly well-balanced with a slight toasted malt flavor, traditional British hop accents with just a hint of pine and citrus from the unexpected Amarillo/Ahtanum dry-hop.

BENT HOP

Style | ABV

American (IPA) | 6.4%

This non-traditional IPA is golden in color with an enormous floral/citrus hop aroma and a supporting malt profile. Bent Paddle has infused their Signature Beer with Cranberry and Orange just for our event!



VENTURE PILS

Style | ABV

German Pilsener | 5%

Brewed with pristine Lake Superior water, this straw colored pilsener takes on characteristics of Bohemia, Northern Germany with a touch of American inventiveness. Refreshingly crisp with a gentle floral hop aroma.

DOUBLE BLACK

Style | ABV

American Black Ale | 10%

This robust version of our black ale features smooth, chocolatey, semi-roasted malt profile that balances out the doubled strength. Notes of oak and bourbon compliment the strength from an extended aging period in bourbon barrels.

VANILLA COLD PRESS

Style | ABV

American Black Ale | 6%

Our Bent Paddle Black infused with fresh Duluth Coffee Co. "Crazy Juice" cold press coffee and Madagascar vanilla.