



A 5-course evening of fun & frivolity!

MENU

- *Vinter Varmer Cheese Fondue* with Homemade Pretzels & Hood River Apples (Laurelwood Vinter Varmer)
- *Roasted Oysters* with Shallot Butter (Dick's Cream Stout)
- *Bacon-Crusted Wild Salmon* with Potato Puree & Sherried Brown Butter (HUB Abominable)
- *Strawberry Hills Beef Short Ribs* braised in Festivale with Leek Bread Pudding (TG Festivale)
- *Cappuccino Pudding Cake* with Steamed Hazelnut Froth & Carmel (Sierra Nevada/Dogfish Life & Limb)

Festivale Brew Dinner

Saturday Nov. 19th, 6 p.m.

El Burro Loco 503-622-6780

\$50 per person, advance
reservations required

