



+ *prime*
At Saratoga National

ARTISANAL BREW WORKS BEER DINNER

NY STATE INGREDIENTS
LOCAL FARM BREWERY
CRAFT BEERS

THURSDAY, JUNE 28TH, 2018 | \$95⁺⁺ PER PERSON

TERRACE PORCH

PRIME AT SARATOGA NATIONAL | 518.306.2330

458 UNION AVENUE | SARATOGA SPRINGS | NY | 12866

RESERVATIONS | WWW.GOLFSARATOGA.COM/ARTISANALBEER/

GREETING STATION | 6 BEERS | 5 COURSES

SPEAKING BY GENERAL MANAGER AND BREW MASTER

FREE BREWERY TOUR AND TASTING PER GUEST!

GREAT FATHER'S DAY GIFT!



+ *prime*
At Saratoga National

GREETING STATION
NY STATE CHEESE BOARD

THAI GRILLED SHRIMP
LEMONGRASS AIOLI

BACON WRAPPED TENDERLOIN
GORGONZOLA EN BROCHETTE

HOUSE MADE PRETZEL BITES
FRESH HORSERADISH DIJON
WITH SPA PALE ALE

1ST COURSE
POACHED SHRIMP
SHAVED JALAPEÑO, LEMON ZEST,
CIABATTA CRUMBS,
SMOKED SEA SALT, LEMON AIOLI
WITH BLACKBERRY IN THE GLASSES

2ND COURSE
GREEN TEA SMOKED DUCK BREAST
FRISEE, TANGERINE, GOLDEN BEETS,
GOAT CHEESE,
RASPBERRY VINAIGRETTE
WITH TRAPPISTS AT THE TRACK BELGIAN TRIPLE

3RD COURSE
PAN SEARED HAKE
SMOKED BACON LARDONS, WILD GREENS,
CARROT GINGER PUREE
WITH DAILY DOUBLE DOUBLE IPA

4TH COURSE
BROWN SUGAR GLAZED
KUROBUTA PORK BELLY
PARSNIP PUREE, CHARRED HARICOTS VERTS,
FRIED SWEET POTATO, PORK JUS
WITH BB BROWN ALE

5TH COURSE
TRIPLE CHOCOLATE ESPRESSO
CREAM PIE
DARK CHOCOLATE SHORTBREAD CRUST,
MILK CHOCOLATE ESPRESSO CUSTARD,
WHITE CHOCOLATE GANACHE,
CAPPUCCINO CREAM,
CHOCOLATE COVERED ESPRESSO BEANS
WITH ARTISANAL TOATAL DARKNESS STOUT