



SPRING CREEK RANCH

the
Granary
RESTAURANT
at Spring Creek Ranch

Chew and Brew Beer Dinner

Saturday, May 12th, 2018
6:00pm at The Granary Restaurant

Featuring
Pairings from Snake River Brewery
And
The Spring Creek Ranch
Culinary Team

\$220 per couple includes:

Four course dinner with beer pairings for two
Lodging in an Inn Room with a wood burning fireplace and balcony
Breakfast for two
Resort fee, service, additional food and alcohol, and tax not included

\$48 per person includes four courses with beer pairings. Service and tax not included.
Reservations required; please call 307.732.8120 to confirm with the front desk.



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First Course

Chef's Amuse Bouche

Upon arrival

Paired with Citra Butt Down IPA, ABV 7.6%

Second Course

Trippell Poached Pear Salad

Arugula, lavender goat cheese and smoked pistachios

Or

Clam and Yukon Potatato New England Style Chowder

Parmesan-prosciutto crostini, fresh chive oil

Paired with Trippel Black Diamond, ABV 8.3%

Third Course

Agri Dolce Glazed Lamb Chop

Crispy potatoes, garlic Swiss chard, crispy leeks

Or

Lager Marinated New York Strip

Soffrito sauce, shiitake leek bread pudding, lemon chili spinach

Or

Cornmeal Crusted Steelhead Trout

Roasted spring corn, green onions, heirloom tomato confit

Paired with Jenny Lake Lager ABV, 4.8%

Fourth Course

Grilled Banana Bread

Flambéed banana rum sauce, local vanilla ice cream caramel pretzel dust

Paired with Hoback Hefeweizen, ABV 5%