



TIRRITO FARM BEER DINNER

FEBRUARY 6 • 6:00 PM • THE BARN

\$90PP

CHEF'S AMUSE-BOUCHE

One bite delight to start your culinary journey

Tirrito Farms Rosé

WELCOME

Mexican Blue Shrimp Aguachile

Citrus-Marinated Blue Shrimp, Citrus and Cucumber Segments,
Flash-Fried House-Made Blue Corn Tortilla, Micro Cilantro

Paired with Cerveza Cobre

FIRST

Sonoran Chile Bisque

Chile-Infused Tirrito Farms Milk, Guajillo Stock, Flash-Fried Fresnos, Cornbread Crouton Finish

Paired with Nectaron Hazy IPA

SIGNATURE DISHES

Banana Leaf Poached Sea Bass

Mango-Steeped Coconut Milk, Flash-Fried Plantain Coins

Paired with Hefeweizen and Tirrito Farms Rosé Intermezzo Sorbetto

Espresso Braised Short Rib & Mesquite Flour Chile Relleno

Overnight Braised Beef, Asadero Oaxacan Cheese Blend, Sautéed Calabacitas,
Tirrito Farms Barbera Red Wine Reduction

Paired with Helles Lager & Barbera Red Wine

THE FINAL POUR

Mesquite Chocolate Roulade

Mesquite Genoise, Salted Caramel Cocoa Nib Brittle

Paired with Milk Stout

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness. Dishes may be made gluten-free or dairy-free. Please ask server for examples. GRATUITY IS NOT INCLUDED IN PRICE.