



Oktoberfest Beer Dinner

Featuring beers from Mariner
Beverages



**Monday, October 20
Beginning @ 5:45**

Welcoming Beer

Kulmbacher. EKU (Germany. Pilsner)

First Course

Duck Confit with Savory Sage & Cinnamon Waffle

North Coast. North Cru D'or (California. Organic Belgian-style beer)

Main Course

Dry Spice Rubbed & Beer Braised Boneless Short Ribs

Braised Red Cabbage & Onions, Roasted Fennel Mashed Potatoes

Kulmbacher. Kapuziner Schwarz Weisse (Germany. Bavarian Black Wheat beer)

Final Course

Chocolate Lava Cake with House-made Stout Ice Cream

High & Mighty. Sono Distrutto (Massachusetts. Espresso stout)

Cost is \$50 per person (not including tax or gratuity)

**By reservation only
Call Back Street Bistro at 725-4060
Seating is limited so call now!**