

Fernie Brewery

Brewmaster's Dinner

September 2, 2011

Beer caramel & bacon **Popcorn**
The Grizz, Pale Ale

Parsley Root salad, Beet vinaigrette
Ol' Willy Wit, Belgian White Ale

Wild Boar, Arugula, Apple aioli
What the Huck, Huckleberry Ale

Bison Rib, Butternut Squash, Cherry Tomato confit
First Traxx, Brown Ale

Rhubarb three ways
Sap Sucker, Maple Porter

“Canada's Most Elevated Dining Experience”

Chef Sylvain Bourget - Sous Chef Tristan Hertzog