

per se

BROOKLYN BREWERY DINNER

September 18, 2009

PASSED CANAPÉS

Brooklyn Brewery, "The Manhattan Project," New York

WHITE TRUFFLE OIL-INFUSED CUSTARD "Ragoût" of Black Winter Truffles

Brooklyn Brewery "Local 2," New York

SALVATORE BROOKLYN RICOTTA "AGNOLOTTI" Sautéed Squash, Heirloom Tomatoes and Fino Verde Basil with Castello di Ama Extra Virgin Olive Oil Emulsion

Brooklyn Brewery "Sorachi Ace," New York

BUTTER POACHED NOVA SCOTIA LOBSTER Confit of Fennel Bulb, Rainbow Swiss Chard and Niçoise Olive Tapenade with "Mousseline au Citron"

Brooklyn Brewery "Brooklyn-Schneider Hopfen-Weisse," New York

ALL DAY BRAISED HOBBS SHORE'S PORK BELLY "Choucroute Garnie"

Brooklyn Brewery "Local 1," New York

HERB ROASTED RIB-EYE OF SNAKE RIVER FARMS' BEEF Smoked Bone Marrow "Pain Perdu," Creamed Arugula and Trumpet Royale Mushroom with "Sauce Bordelaise"

Brooklyn Brewery "Reinschweinsgebot," New York

MEADOW CREEK DAIRY'S "GRAYSON" Celeriac "Rémoulade," Compressed Granny Smith Apple and Mustard Cress with Green Apple Mustard

Brooklyn Brewery "Wild 1," New York

"MUD PIE"

Dark Chocolate Mud Cake, Liquid Caramel, Chocolate "Crèmeux"
and Caramel Parfait with Sassafras Ice Cream

Brooklyn Brewery "Black Ops," New York

"MIGNARDISES"