



GROOVE & LACE

BY EPICUREAN

BEER DINNER

six-course dinner with beer pairings

Epicurean has partnered with Groove Brewing for a collaborative dinner celebrating bold flavors, seasonal ingredients, and carefully selected beer pairings. Guests will enjoy six expertly composed courses, each designed to complement and elevate Groove's brews, served in a refined, seated setting.

The Menu \$155 pp

Course I

WARM SOURDOUGH PRETZEL
beer Gouda dip • whole-grain mustard •
Maldon salt

GERMAN STYLE SCHWARZBIER

Course II

SMOKED TROUT RILLETTÉ
crème fraîche • fried capers • pickled
shallot • rye crisp • dill oil

PINEBROOK PALE ALE

Course III

COCONUT-LEMONGRASS BROTH
poached shrimp • mushrooms • chili oil •
fresh herbs

THAI ONE ON - PILSNER

Course IV

SEARED BRATWURST
sage brown butter spätzle • roasted root
vegetables • apple demi-glacé • beet crisp

LACE VENUE LAGER

Course V

MISO-BRAISED SHORT RIB
miso butter sake cream sauce • creamy
polenta • charred bok choy

COAL TOWN IPA

Course VI

CHOCOLATE TORTA
burnt caramel • orange • sesame brittle •
whipped cream

IMPERIAL STOUT