



SoMa
creative cuisine

Hearts and Hops



DATE	TIME
february 11 2020	5 - 9 pm

FIRST COURSE

"The Heifer"

Potato and Chevre Pierogi, Apple Butter, Labne

SECOND COURSE

Mad River Pilsner

Crispy Fish Taco's, Baja Style

THIRD COURSE

Squires Tavern Ale

Argentinian Chorizo, Smoked Onions, Chimichurri

FOURTH COURSE

Old School IPA

Thai Green Curry Chicken, Jasmine Rice

DESSERT

Suck it Up Buttercup!

Dark Chocolate Molten Cake with Peanut Butter, Malted Ganache, Whipped Cream