# GROUND CONTROL BEER VS WINE DINNER

## WITH YOUNGS MARKET DISTRIBUTING

## Each Course Paired with Beer and Wine

## $45 PER PERSON PLUS TAX AND GRATUITY

## Reservations Required

### APPETIZER COURSE

*Bruschetta with Shallots, Parsley, and Tomato*

*BEER: Sam Smith Pure Brew Lager  WINE: Villa Matilde Falanghina White Wine*

### SOUP COURSE

*Melon Gazpacho*

*BEER:  Brasserie Du Bocq Blanche De Namur  WINE: Bisol Jeio Prosecco Brut*

### ENTRÉE COURSE

*Grilled Pork Tenderloin with Bulgar Salad and Blueberry Balsamic Reduction Sauce*

*BEER:  Warsteiner Dunkel  WINE: Michele Chiarlo il Principe Langhe Nebbiolo*

### DESSERT COURSE

*Fresh Berry Trifle made up of House Made Angel Food Cake, Pastry Cream, and Fresh Berries*

*BEER:  Lindemans Framboise  WINE:  S·A· Prum Luminance Riesling Mosel*

| NAME | PHONE NUMBER | PARTY SIZE |
|---|---|---|
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

GROUND CONTROL
CRAFT FOOD & DRINK

Young's Market Company