

# 1<sup>st</sup> Annual Valentine's Beer Pairing Dinner – Feb 14th

Please join us at 10 Barrel Brewing for a celebration of food and beer pairings at our Galveston Pub.

We will close to the public for a 7:15 seating. \$50/person including gratuity, please sign up at the pub or email [gwales@10barrel.com](mailto:gwales@10barrel.com) for a reservation.

## 1<sup>st</sup> Course

Crostini Trio – Three fresh herbed crostini topped individually with Cucumber Salad, Smoked Salmon, and Caprese Salad.  
Beer Pairing – Raspberry Wheat

## 2<sup>nd</sup> Course

New Zealand Green Lip Mussels – Baked on the half shell with a sweet chili cilantro aioli, topped with caviar.  
Beer Pairing – Vanilla Sinistor

## 3<sup>rd</sup> Course

Roasted Beet Salad – Roasted red and golden beet, tossed with jicama, baby arugula, and finished with a champagne vinaigrette.  
Beer Pairing – Apocalypse IPA

## 4<sup>th</sup> Course

Lemongrass Red Curry Soup – Pan seared Rock Shrimp and shitake mushrooms in a red curry coconut broth  
Beer Pairing – Lemongrass Pale

## 5<sup>th</sup> Course

Filet Mignon – 3oz center cut filet with a dark cherry demi, sitting atop garlic whipped purple Peruvian potatoes and roasted baby carrots  
Beer Pairing – Barrel Aged Brewers Surprise

## 6<sup>th</sup> Course

White Chocolate Mousse Tart with Pomegranate seeds and a Pomegranate reduction drizzle  
Homemade Stout Ice Cream  
Beer Pairing – Chocolate Cherry Stout