



CHEF'S TABLE

with Pretoria Fields

RECEPTION

Italian Cured Meats

Artisan Cheeses

PAIRING: Pretoria Skywater [Golden Ale]

FIRST COURSE

Steamed Local Clams

Pretoria Rye Charles Broth

with Lemongrass, Ginger, and Cilantro

PAIRING: Pretoria Rye Charles [Rye IPA]

SECOND COURSE

French Pork Chop with Pecan Crust

Cheddar Potato Pancake

Roasted Asparagus

Pretoria Brown Thrasher Cream Reduction

PAIRING: Pretoria Brown Thrasher [Brown Ale]

THIRD COURSE

Chocolate Ganache Torte

Espresso Crumble Topping

Graham Cracker Crust

PAIRING: Pretoria Walkers Station [Stout]