

DINNER WITH THE KING CHAMPION MUSHER Jeff King' THAT IS ...

Proceeds to benefit the Make-A-Wish Foundation®

WEDNESDAY, MARCH 4, 2015 & 6:30PM

*** THE CEREMONIAL START ***

Alaskan Spot Prawn and Alaskan Scallop Civeche

Red onion, Vine Ripened Tomato, Jalapeño, Lemon and Cilantro

~ paired with ~

GLACIER BREWHOUSE BELGIAN WHITE

* THE RE-START *

Amber Beer Cheese Soup Leeks, Carrots, New York White Sharp Cheddar, Garlic, Glacier Brewhouse Amber

~ paired with ~

GLACIER BREWHOUSE LEAD DOG LAGER

*** THE INTERIOR ***

Alaskan King Crab

Asparagus and Fried Poached Egg Salad Garlic, Shallots, Prosciutto, Extra Virgin Olive Oil

~ paired with ~

GLACIER BREWHOUSE INDIA PALE ALE

*** THE BERING SEA ***

Seared Alaskan White King Salmon

Honey Peppercorn Marinated, Baby Frisee Salad, Crème Fraîche and Salmon Roe

~ paired with ~

GLACIER BREWHOUSE IMPERIAL BLONDE

*** THE BURLED ARCH ***

King Bananas Foster Peanut Butter Foster Sauce, Caramelized Pineapple, Crispy Bacon and Vanilla Ice Cream

~ paired with ~

GLACIER BREWHOUSE BIG WOODY BARLEYWINE AND GLACIER BREWHOUSE IMPERIAL STOUT



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