



**AleSmith Brewing Company  
and Jeremy's on the Hill  
Present A Six Course Beer  
Pairing Dinner  
Friday, April 14 at 6:45pm**

**First Course**

Star B Ranch Bison Bratwurst/ Pilsner Sauerkraut with Braised German  
Cabbage and Dijon Sauce  
***AleSmith Pilsner***

**Second Course**

Blue Mussels with House Cured Pancetta, White Beans and  
Butternut Squash-Kale Sauté  
***AleSmith IPA***

**Third Course**

Charred Pork Belly with Whipped Lardon, Crispy Brussels Sprouts with  
Ponzu Sauce, with Yam Puree and Lingonberry Gastrique  
***AleSmith Reforged***

**Fourth Course**

Twelve Hour Slow Roasted Pulled Pork with Parisian Gnocchi and  
Chipotle Creamed Aioli (rendered pork fat)  
***AleSmith Lil' Devil***

**Fifth Course**

Local Beef Brisket with Simple Red Mole and Cornmeal Cake  
***AleSmith Speedway Stout***

**Sixth Course**

Chocolate Lava Cake with Espresso-Chocolate Sauce and  
French Vanilla Bean Ice Cream

**(760) 765-1587**

**[www.jeremysonthehill.com](http://www.jeremysonthehill.com)**

**\$68per person  
(tax and gratuity not included)**