



SingleCut Beer Dinner

monday february 27th 2017

7pm

little pub fairfield

**six single cut beers and a six course tasting menu
100% chance of fun**

MENU

**beer battered andouille sausage bites served with
roasted corn-roasted pepper relish and black garlic-honey aioli
paired with 19-33 Pilsner**



**hoison bbq seared pork belly with grapefruit kimchi slaw
paired with 18-Watt Session IPA**



**slow roasted duck, sweet potato, and cheddar jack quesadilla
paired with Are You Ready Steve? IPA**



**panko breaded goat cheese medallion over a roasted portabello mushroom
with mixed field greens and a lemon thyme dressing
paired with KT-66 India Pale Lager**



**chipotle-citrus braised short ribs over cilantro infused rice
and smoked bacon black beans
paired with Octavia Brett IIPA**



**cheesecake and bacon-banana-caramel tostada topped with salted pretzel ice cream
paired with
Rye Barrel Aged Heavy Boots of Lead Imperial Stout**



SingleCut Beer Dinner 2017

reservation form
please fill out and email back to info@littlepub.com or fax to 203 702 5116

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Tickets Requested: _____ X \$65 = _____

Credit card (circle one) VISA AMEX MC

Number: _____

CCV/CCID Code: _____

stuff you need to know

- event starts at 7:00 sharp: please plan on arriving at 6:45
- tax and tip are not included in the \$65.00
- space is limited to 36 people and we anticipate a complete sell out. if you are holding a reserved spot and cannot make it please give us 24 hours advance notice so that we may try to fill your slot from the waiting list. if we are not able to fill it, you will be charged for the reservation.
- in the event of inclement weather (a blizzard that closes the roads) we will reschedule.

helpful hints:

- it's a lot of food so eat a light lunch
- you can have as many pours of the beers as you like but please pace yourself as some of these beers are high abv
- have fun!

Questions? call us on 203 612-4567 or email info@littlepub.com