



COLLABORATION DINNER

Executive Chefs Jim Perillo & Brett Smith

November 10th | 6:00pm

1909

PORCHETTA

Slow Roasted Pork Belly / Gremolata / Fennel Pollen / Orange Gelee

Paired with Hopstate New York Dry-Hopped IPA & Neat Allocation Whiskey

Brewery Ommegang

GOCHUJANG GLAZED OCTOPUS

Fresh Cucumber Ginger Salad / Honey Gochujang Vinaigrette

Paired with Rare Vos & Bourbon Crusta

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COFFEE RUBBED PRIME RIB “EYE”

Butcher’s Butter / Bone Marrow / Smoked Potato Puree / Crispy Pickled Shallots

Paired with Nitro Three Philosophers & Black Manhattan

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POACHED PEAR TART

Almond Cream / Blood Orange

Paired with Gnommegang Belgian-Style Blonde Ale & Hot Toddy