



RUSTIC CANYON
WINE BAR AND SEASONAL KITCHEN

SUMMER BEER BASH

SUNDAY JUNE 22ND, 2008

FEATURING A BEER INSPIRED MENU FROM
CHEF EVAN FUNKE AND PASTRY CHEF
ZOE NATHAN BASED ON BEERS SELECTED BY
BEER SOMMELIER CHRISTINA PEROZZI



CRISPY STUFFED MORELS
WITH GOAT CHEESE AND FRESH HERBS
MALHEUR BRUT BIERE DE CHAMPENOISE

NECTARINE AND BURRATA SALAD
WITH FRESH BASIL AND SABA
SKYSCRAPER LUG NUT LAGER

SWEET CORN AGNOLOTTI
WITH CARAMELIZED CORN
CRAFTSMAN / 903 PROHIBITION LAGER

SPINY LOCAL LOBSTER
WITH SALAD OF WEISER FARMS
HEIRLOOM MELONS
CRAFTSMAN ORANGE GROVE ALE

APRICOT CROSTATA
WITH TELEGRAPH WHITE ALE ICE CREAM
TELEGRAPH WHITE ALE



\$68 PER PERSON INCLUDING BEER PAIRINGS
TAX AND GRATUITY NOT INCLUDED
FOR RESERVATIONS PLEASE CALL 310.393.7050



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