

Ballast Point Brewing Company

The

KETTLE ROOM

- Little Italy -

A NEW KIND OF DINING EXPERIENCE

An obsession with local and sustainable ingredients. An exploration of techniques. While we respect and honor tradition, we relish the opportunity to make it our own. Thus, The Kettle Room was born. A dining space within our Tasting Room, an exclusive brewery ambiance, and a passion for uniting the tastes of food and beer. The Kettle Room creates a dining experience unlike any other.

June 14, 2018

PRIX-FIXE

Much like brewing, we not only want to challenge our taste buds, but expand yours. Our Prix-Fixe menu includes four courses with dedicated beer pairings. Experience a rare combination of food and beer and embark on a culinary journey to remember.

Choose one of each of the four courses | \$55 per person | \$75 with beer pairings

Starters

Heirloom Tomato Crudo \$12

Burrata, Basil Crystals, Olive Oil Caviar, Strawberry, Lemon, Living Herbs

*Suggested Beer Pairing **Eszett Hefeweizen***

Avocado Toast \$12

Grilled Sourdough, Corn, Black Beans, Epazote, Prosciutto

*Suggested Beer Pairing **Lazy Lemon Pale Common***

Seared Octopus \$15

House Kimchi, Toasted Cashews, Fresh Mint, Basil Pudding, Black Miso Oil

*Suggested Beer Pairing **Cucumber Lager***

Salads

Smoked Beet Salad \$13

Arugula, Humboldt Fog, Toasted Almonds, Castelvetrano Olives, Lavender Balsamic Reduction, Golden Raisins

*Suggested Beer Pairing **Cheers to Old Grove***

Market Salad \$13

Heirloom Carrots, Pickled Asparagus, Yellow Peaches, Avocado, Basil, Wahoo Wit Vinaigrette

*Suggested Beer Pairing **R&D Sour Pale***

Watermelon & Kale \$13

Baby Kale, California Olive Oil, Dill-Cucumber Vinegar, Sheep Feta, Pine Nuts, Basil

*Suggested Beer Pairing **Ginger Big Eye***

Entrées

Wagyu Flat Iron Steak \$27

Asparagus Puree, Roasted Spring Onions, Blistered Peppers, Dill- Horseradish Chimichurri

*Suggested Beer Pairing **Rapscallion***

Yellow Corn Risotto \$17

Ramona Corn, Crispy Brussel Sprouts, Parmesan, Almond- Truffle Gremolata

*Suggested Beer Pairing **Briess Collab Mild Ale***

Pan Seared Halibut \$23

Carrot-Top Aguachile, Thumbelina Carrots, Charred Asparagus

*Suggested Beer Pairing **Cheers to Old Grove IPA***

Dessert

Tiramisu \$11

Warm Lady-Finger, Victory at Sea Mousse, Mascarpone Gelato

*Suggested Beer Pairing **Sextant Oatmeal Stout***

Burrata Cannoli \$10

Honey Whipped Goat Cheese, Elderflower Syrup, Farmer's Market Berries

*Suggested Beer Pairing **Cherry Sour Wench Berliner Weisse***