

Burning Barrel Beer Dinner

FRIDAY MAY 26, 2023 | 5:30-8:30PM

ENJOY ALFRESCO DINING!

5 COURSE MENU

BY CHEF NICHOLAS BLESSING & LUIS MADRIGAL

COURSE 1 – STRAWBERRY GUAVA FRUITED SOUR

HAMACHI AGUA CHILE– SASHIMI HAMACHI TUNA, STRAWBERRY AGUA CHILE,
PICKLED GUAVA, RADISH, CUCUMBER, MICRO CILANTRO, LIME SALT

COURSE 2 – AMERICAN PILSNER

TEMPURA SOFT SHELL CRAB– GREEN CURRY, STICKY RICE, PICKLED
FRESNO CHILE, JICAMA, FRESH HERBS, GREEN PAPAYA, MACADAMIA NUT

COURSE 3 – WEST COAST IPA

DUCK BREAST AL PASTOR– ACHIOTE & PINEAPPLE MARINATED DUCK BREAST,
HOUSE-MADE BLUE CORN TORTILLA, AVOCADO MOUSSE, TEPACHE,
COMPRESSED PINEAPPLE SALSA, LEEK ASH

COURSE 4 – 2X HAZY IPA

PINK PEPPERCORN CRUSTED FLAT IRON– PINK PEPPERCORN CRUSTED
CAB FLAT IRON, PLATANOS MADUROS, BLACK GARLIC EMULSION, MANGO
CHUTNEY, MINT CHIMICHURRI

COURSE 5 – MANGO STICKY RICE FRUITED SOUR

TROPICAL PUFFY– PUFFED PASTRY DOUGH, MANGO-PASSIONFRUIT PASTRY
CREAM, COCONUT-WHITE CHOCOLATE GANACHE, TOASTED COCONUT

\$128 PP (INCLUDES TAX AND GRATUITY)

RESERVATIONS AT: WWW.SCOTTSSSEAFOODROUNDHOUSE.COM