



FORKS & CORKS
DINNER SERIES PRESENTS

BEER DINNER

FEATURING FOUNDERS, GRAND RAPIDS, MI



RECEPTION

TWIN SOUP SHOOTERS

Spiced Butternut & Pear - Roasted Cauliflower, Apple, & Bacon

Paired with Dueling All Day Series:

All Day IPA Session Ale & All Day Chill Day Session Cold IPA

FIRST COURSE

REUBEN SALAD

Arugula, Sauerkraut, Crispy Pastrami, Swiss, Egg, 1000 Island, Rye Crouton

Paired with 4 Giants and the Haze of Destiny Imperial Hazy IPA

SECOND COURSE

SHORT RIB MANICOTTI

Slow Cooked Short Rib, Ricotta, Thyme, Parmesan Cheese, Fresh Pasta Sheet,
Garlic Béchamel, Roasted Carrots

Paired with Porter

THIRD COURSE

CRISPY PORK SCHNITZEL

Panko Crusted Pork Tenderloin, Apple Braised Red Cabbage, Warm Potato
Salad, Port Wine Demi

Paired with Oktoberfest German-Style Märzen

FINALE

MACKINAC WALNUT FUDGE CAKE

KBS Maple Fudge Beer Infused Caramel, Jake's Vanilla Ice Cream, Walnut
Fudge Bonbon

Paired with KBS Maple Mackinac Fudge Flavored Stout

