


# THE BREWER BAKER AND CHEESEMAKER

Wednesday, July 26, 2017  
DiFabio's Rose Tree Room  
1243 N. Providence Rd, Media, PA  
7:00pm



## APPETIZER

A slice of the grilled/roasted Sicilian Semolina bread topped with Spicy ground sausage.  
*Paired with a Sterling Pig Orange St. Wheat.*

## SECOND COURSE


A slice of a focaccia bread topped with thin slices of in season local heirloom tomatoes & an in house made pesto sauce using basil from buck's herb & veg garden behind Media Bean.  
*Paired with Sterling Pig Shoat traditional German style pilsner.*

## THIRD COURSE

Alsatian onion tart or "Flammenkuche".  
A traditional European onion pie with a sour cream sauce with slowly roasted onions & German bacon, on a rye flatbread, however, we will substitute our house smoked brisket in lieu of the German bacon.  
*Paired with Sterling Pig Pata Negra, a German style Schwarzbier or dark beer.*

## DESSERT

Italian lemon polenta cake topped with in season house prepared blueberry compote.  
*Paired with the Sterling Pig Big Gunz Double IPA.*



\$29.00 per guest or Table of 8 for \$200.00