

*Avenues*  
**PROPER**

# Cellar Dinner

— **OCTOBER 25TH | 6PM** —

## BEET GRANITA

local beets, shaved cucumber, green onion

*2017 Proper Géol*

## TRUMPET MUSHROOMS

Intermountain Gourmet mushrooms, miso glaze, roasted corn puree

*Shades Hogshead Reserve Belgian Quad*

## GRILLED SUNCHOKE

barbecue baked beans

*Uinta Cockeyed Cooper Barrel aged barleywine*

## “CHEESECAKE”

cashew milk, herbed shortbread, lavender sugar

*Satlfire Serafina a spontaneous fermentation ale with Syrah grapes*

**FOOD \$45 | BEER \$25**

*Beer Also Available By Course*