



The Campbell House Inn and Restaurant

presents

St. Patrick's Day with Deschutes Brewery

Menu

Saturday, March 15th, 6:30pm one seating only, dinner and presentation by Deschutes Brewery, \$44

Monday, March 17th, 5:00pm-9:00pm, dinner \$29, beer flight \$15

Appetizer

Peppered bacon wrapped balsamic poached figs and Peppered bacon and herb wrapped scallops

GREEN LAKES ORGANIC ALE

"Green Lakes is a classic amber ale," says brewer Paul Arney. "We used caramel and Munich malts for a nice color and six different varieties of hops." The reddish colored brew has a nicely balanced taste with a distinctive but restrained hop profile that includes Salmon-Safe certified Sterling hops.

First Course

Mussels on the Rocks

Pale Ale steamed Green lip mussels served over Chili Kalamata croutons with a rich broth

MIRROR POND PALE ALE

A classic American pale ale, Mirror Pond Pale Ale uses generous quantities of Cascade hops, offering a lush floral aroma with a balanced malt body.

Second Course

Roasted Tomato Bisque with Rye and Sharp Cheddar Float

Rich and smoky tomato bisque poured table side over crispy morsels of rye and sharp cheddar

BACHELORESB

An authentic English-style extra special bitter—considered the height of the brewer's art in British pubs—Bachelor ESB possesses a full malt flavor and balanced hop profile.

Main Course

Corned Beef Pie ~ Cabbage Trilogy with Stone Ground Mustard IPA Sauce

Flakey pie crust filled with winter root vegetables and corned beef, topped with Dubliner gratin. Accompanied by braised lamb cabbage trio and whole grain mustard-IPA sauce.

INVERSION IPA

Inversion IPA defies the ordinary, with layers of soft caramel notes and generous amounts of our favorite Northwest hops, for a bright, sunny citrus finish.

Dessert Course

Warm Black Butte Porter Ginger Bread with Coffee Stout Ice Cream

This heavenly combination is finished with a ginger tuile and Obsidian Stout ganache

BLACK BUTTE PORTER

Dark and distinctive like Black Butte itself, Black Butte Porter uses chocolate and crystal malts, crafting a rich in flavor yet easy to drink "dark" beer.