

# PROPOLIS BREWING DINNER

*Presented by Resort at Port Ludlow*



**FRIDAY, MARCH 27 2020 • 6-9pm**

Make reservations through:

<https://www.brownpapertickets.com/event/4521503>

**\$89 per person**

Total cost inclusive: \$123.66 per person  
price includes reception, multi-course  
dinner, tax, and gratuity.

## ..... *Five Course Menu* .....

### RECEPTION:

Selection of cheeses

**Beer: Propolis Borage**

### COURSE 1: AMUSE BOUCHE

Oysters on the half-shell with Zephyros granita

**Beer: Propolis Zephyros**

### COURSE 2:

Pork Belly braised in Gardin, local purple savoy cabbage

**Beer: Propolis Gardin**

### COURSE 3

Spring king salmon poached in Keir, roasted local Jerusalem artichoke

**Beer: Propolis Keir**

### REFRESHER

Granita

### COURSE 4

Coffee-rubbed duck breast with a Prunus reduction,  
local Chioggia beets

**Beer: Propolis Prunus**

### DESSERT

Quad ice-cream with caramel sauce

**Beer: Propolis Quad**

**JOIN US** with special guests  
Piper Corbett and Robert  
Horner for a five-course  
tasting menu prepared by  
Executive Chef Dan Ratigan  
and his team, paired with  
superb organic seasonal  
farmhouse and barrel-aged  
ales from Propolis Brewing  
in Port Townsend, selected by  
sommelier Andrew Wiese.



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