

4 CHEFS, 2 BREWERIES, 1 DINNER
BAR TARTINE & CHEZ PANISSE / MAGNOLIA & DOGFISH HEAD
MONDAY FEBRUARY 8

SMOKED SARDINES WITH NORI BREAD & MONKFISH LIVER PATE

MAGNOLIA - BLUEBELL BITTER

DOGFISH - FESINA PESCH

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PANKO THREE WAYS: 3 STICKS & 3 DIPS

MACKEREL WITH PONZU

CONFIT VEAL TONGUE WITH HORSERADISH MUSTARD

SQUASH WITH SHAVED DAIKON

MAGNOLIA - PROVING GROUND

DOGFISH - PANGEA

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BRAISED PORK SHOULDER AND SQUID WITH CHILIES & FRIED FARRO

MAGNOLIA - DELILA RYE

DOGFISH - CHATEAU JIAHU

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PALO SANTO & THUNDERPUSSY ICE CREAM, MAPLE CARAMEL

& PECAN SHORTBREAD

MAGNOLIA - SMOKESTACK LIGHTNING

DOGFISH - 90 MINUTE IPA

2 SEATINGS: 6PM & 9PM

\$100 / PERSON

TARTINEBEERWEEK.EVENTBRITE.COM