

MATT'S

STOCK ISLAND KITCHEN & BAR

CAYO HUESO BREWFEST FOUR COURSE DINNER MENU

\$97++ per person | \$185++ for two

COURSE ONE

STRAWBERRY YELLOWTAIL CEVICHE

Yellow tail snapper, lime juice, strawberries, jalapenos, and fresh cilantro
Paired with Island Fling (Strawberry Kolsch)

COURSE TWO

DUCK CONFIT SUMMER SALAD

Confit Duck over a spring mix with wonton crisps, dried cranberries
and candied walnuts tossed with a Pale Ale Vinaigrette
Paired with El Hemingway (Pale Ale)

COURSE THREE

BRAISED BEEF SHORT RIB

Braised Beef Short Rib in Jet Noise IPA with Tournee Farm Vegetables
Paired with Jet Noise (West Coast IPA)

COURSE FOUR

COCONUT PORTER CAYO HUESO BEER BROWNIE SUNDAE

Dark Coconut Beer infused brownie topped with a coffee
chocolate sauce finished with Chantilly Cream
Paired with Coconut Coma (Porter)



Reservations required. Limited seating.