BEACH CHALET

EST. 1997

SF RESTAURANT WEEK 2017

Welcome to Beach Chalet Brewery & Restaurant!
Executive Chef John Kallmeyer has prepared a $40 prix-fixe 3-Course dinner for you. Enjoy!

FIRST COURSE

Asian Pear Salad
Fennel | Upland Cress | Gold Raisins | Arugula | White Balsamic

or

Seafood Chowder
Local Rockfish | Winter Squash | Coconut Milk

MAIN COURSE

Porcini Crusted Beef Flatiron
Sherry Mushroom Cream | Pommes Puree | Winter Greens | Low + Slow Roasted Tomato

or

Pan-Roasted Gulf Flounder
Celery Root Puree | Savoy Spinach | Sherry Sauce with Apple + Pumpkin Seeds

DESSERT

Chocolate Stout Infused Tiramisu
Mascarpone + Ladyfingers | Dark Chocolate Shavings + Sauce

CHALET ALES

Add on a handcrafted Chalet ale to pair with your meal.

V.F.W. Golden Ale
Crisp Domestic-Style Blonde Ale with Just a Hint of Hops at the End ~ 13 IBUs 4.8% abv +6.75

High Tide Hefeweizen
Unfiltered German Weissbier with Distinctive Banana + Clove Essense ~ 13 IBUs 4.1% abv +6.75

Riptide Red
Toasty Red Ale, Caramel Maltiness + a Mild Hop Bitterness ~ 21 IBUs 5.6% abv +7