



**One Eleven Main**  
LOCAL FLAVOR CUISINE

*Beer from One Eleven's new Regional Craft Brew list is utilized as an ingredient to transform dishes from ordinary to extraordinary. Incorporating different styles of beer, from light pale ale to rich, dark stout, each course showcases beer's ability to flavor both savory and sweet dishes.*

*To enhance your dining experience, One Eleven Main's culinary team recommends the optional beer pairing for each course.*

## **Chef's Series - Beer Menu**

May 21 - June 20, 2010  
*Fridays through Sundays*

### **Salad**

Mixed Greens, Roasted Beets, Local Apples, Moody Blue Cheese,  
Toasted Almonds and Two Hearted Ale Vinaigrette

*Recommended Pairing: Two Hearted Ale - Bell's Brewing Co., Kalamazoo, MI*

### **Soup**

Fevre River Beer and Vegetable Soup  
Hefeweizen simmered with Wisconsin Cheddar and Vegetables

*Recommended Pairing: Miner's Treasure - Galena Brewing Co., Galena, IL*

### **Entrée**

Lange Farm Organic Beef Stout Braised Pub Tips with  
Wasabi Potato Cake, Onion Haystack and Montchevre

or

Almond Crusted Trout, Rosemary Framboise Reduction,  
on a bed of Parmesan, Leeks and Spinach

*Recommended Pairing: Dirty Bastard Scotch Ale - Founder's Brewing Co., Grand Rapids, MI*

### **Dessert**

Chocolate Flourless Silk Cake with Vanilla Bean Gelato,  
Granola and Orange Stout Caramel Sauce

*Recommended Pairing: Oscar's Chocolate Oatmeal Stout - Sand Creek Brewing Co., Black River Falls, WI*

## **Chef's Menu Series**

Join us for each of these special menus focusing on  
fresh ingredients and seasonal cooking techniques.  
*Available Fridays through Sundays.*

**Regional Barbecue**  
July 9 through August 15, 2010

**Chef's Garden**  
August 20 through September 12, 2010

**Comfort Foods**  
September 17 through November 14, 2010