



THE CRANE & PELICAN CAFE

Cider Dinner

November 30, 6pm by reservation ONLY



3 courses paired with 4oz pours of each Hard Cider for \$39.95



Salad

Cranberry Salad– Mixed greens tossed with a cranberry vinaigrette, topped with candied pecans, mandarin oranges, & feta cheese.

Paired with Hopping Frog – This cider has been dry hopped with fresh citra hops. This process imparts a bouquet of bold tropical flavors with notes of passionfruit, citrus, & green apple.

Entree

Beef Brisket – Slow roasted beef brisket served with Jeana’s amazing pan gravy, cheesy mashed potatoes, and grilled asparagus drizzled with hollandaise.

Paired with Toasted Oak – A staff favorite! A medium dry blend from Jonagold, King David, Hudson Golden Gem, & Roxbury Russet apples, aged in Bourbon infused Oak, creating a warm, complex & smooth cider with soft notes of vanilla.

Dessert

Baked Caramel Apple Crumble – Baked apples with a caramel crockpot sauce and a crumbly topping.

Paired with Crooked Cat – Medium Sweet Cider made exclusively with Early Season Iowa Apples. A blend of Granniwinkle, Pristine, Jefferis, Sunrise, Chincango Strawberry, Tohuka, and Scarlett Surprise all with a hint of natural caramel.