

ON THE MENU

Your Monthly Guide to the Gastronomic Good Life

by Patrick Moulin | photography by Kacie Lochner



Braised osso bucco paired with Stout

Barley Pop Up

Morels French Steakhouse & Bistro Beer Dinner Series

Wine has traditionally been the accepted accompaniment to enhance the dining experience, but as the beer culture in America has grown more diverse and sophisticated, bottled brewskies have earned a place on even the finest dining tables.

Morels French Steakhouse & Bistro in The Palazzo is celebrating this growing trend with their second event in the Beer Dinner series on Sunday, May 29 at 7:30 p.m. Hosted by Sierra Nevada, the four-course prix fixe menu sets the stage for a gastronomy getaway that takes advantage of the premier craft brewer's extensive selection. "They have such great diversity of product," says Executive Sous Chef Rob Barrett. "And we have such diversity in our menu, that it was a pleasure to match the food with the beer from starter to the dessert."

Patrons will taste that variety throughout the courses: Start with seared sea scallops with a warm bacon vinaigrette

paired with a light and flavorful Kellerweis Hefeweizen, a Bavarian-style beer. A homemade lobster ravioli follows alongside Torpedo Extra IPA, made using a custom dry hopping method that creates a purer hop flavor. A final savory selection perfectly blends the malty Stout's roasted caramel undertones with the rich flavors of the braised osso bucco with a morel mushroom sauce over mashed potatoes.

While some chefs might be hesitant to pair a beer with a chocolate mousse, it turned out to be Barrett's favorite combination. "Sierra Nevada Porter is fine and elegant," he says. "It has intense aromas of chocolate and toffee, it matches perfectly with the flavors of the chocolate mousse."

\$65 per guest, plus tax and gratuity.
For reservations and more information, call 702.607.6333 or visit palazzo.com



Seared sea scallops paired with Kellerweis Hefeweizen