



UNUSUAL GRAINS.

LEGENDARY TASTE.

BARLEY HAS RULED THE BREWING WORLD
LONG ENOUGH!

Ghostfish Brewing Company,
reinventing beer from the ground up

At Nourish we LOVE
Ghostfish beers

Sat 27 May 6:30pm

Join us for a fun
4-course pairing dinner

Come meet Ghostfish's
Representative, learn about
Ghostfish brewery & taste their
delicious (gluten free) beers

\$68 per person
(including beers)

Call today for your reservation at the
Ghostfish Beer Taster's Table
limited seating (360) 797 1480

\$5 discount for parties of 4 or more

Ghostfish & Nourish

Organic, Local Dedicated Gluten free,
\$68 per person

Tasters 4 x 2oz beers paired with 4 appetizers

Shrouded Summit, Apricot Sour,
Meteor Shower Blonde Ale, Watchstander stout

Tempura battered vegetables, Welsh rarebit dipping sauce

Tandori chicken drumettes with
rhubarb & garam masala chutney and watermelon raita

Ulis lamb Merguez pigs in blanket
with Ghostfish stout, black mustard

Baked Oysters Rockefeller

First Course

Select your choice Glass of Peak Buster double IPA
or Shrouded Summit Belgium white Ale

Beer steamed NW pink scallops/clams/mussels
Hempler's bacon, fennel, shallots, Ozette potatoes
With beer bread

Second Course

Select your choice Glass of Kai Dog Red IPA
or Watchstander Stout

Braised Lamb Carnitas on socca tostada, salad,
Herb garlic cream sauce, candied jalapeños

Finish

2oz tasters of Wood Aged Imperial Brown Ale

Chocolate Decadence cake with
stout ice cream and candied bacon



Garden to Plate, Sequim's Gathering Place
Organic ♡ Local ♡ Dedicated Gluten Free

360 797 1480 101 Provence View Lane, off S Sequim Ave