



## Beer Dinner

June 21

5 Courses: \$65

*50 SEATS AVAILABLE, MUST PURCHASE A TICKET IN ADVANCE*

### **ROSEE D'HIBISCUS** (MONTREAL, CANADA)

-BRASSERIE DIEU DU CIEL BREWERY-

Belgian white beer infused with hibiscus & spices      11.5oz      ABV 5%

served with chayote, smoked chick pea & carrot salad in an orange vinaigrette

### **WILD DEVIL ALE** (DOWNINGTOWN, PA)

-VICTORY BREWING COMPANY-

Belgian ale fermented with 100% bettanomyces, a cultivated wild yeast

5oz      ABV 6.7%

served with seared duck breast with arugula & cannellini beans

### **TRIPLE DULLE TEVE OR "MAD BITCH"** (ESEN, BELGIUM)

-DEDOLLE BREWERY-

Belgian tripel      5oz      ABV 10%

served with petite Monte Cristo sandwich of house black forest ham, raspberry preserves & gruyere

### **OLD SPECKLED HEN** (SUFFOLK, ENGLAND)

-GREENE KING BREWING COMPANY-

Traditional English ale      12oz      ABV 5.2%

served with 8oz coulette steak served with wilted spinach & a corn, petite pea & lima succotash

### **EPHEMERE** (CHAMBLY, CANADA)

-UNIBROUE-

Ale with apple, coriander, curacao & orange rind      7oz      ABV 5.5%

served with assorted fruit & cheese plate