



Alewerks Beer Dinner
Saturday, October 20th, 7:30pm

\$85 per person

Welcome:

Chesapeake Pale Ale 5.6% ABV

1st Course:

Tavern Brown Ale 5.7% ABV

paired with:

Arancini

fennel sausage, carnaroli rice, tomato brodo

2nd Course:

Superb IPA 6.3% ABV

paired with:

Szechuan Tofu "Cups"

bibb lettuce, hoisin sauce

3rd Course:

Imperial Pumpkin Ale 7.3% ABV

paired with:

Venison Loin

sweet potato purée, cranberry cornbread stuffing

Dessert:

Paycheck Porter 5.6% ABV

paired with:

Black Forest Cake

chocolate sponge cake, local cherries



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