

Chef Marc Anthony's Beer Pairing Dinner Party!  
July 24<sup>th</sup> 7:00pm till 9:00pm

**Beer Pairing Menu**

**First Course**

Cheese Course Starter – Three different imported variety of cheese with fruit – Paired with **Bombshell Blonde** - an American Blonde Ale.

**Second Course**

Slow Braised Beef Short Rib with Voodoo BBQ Sauce – Paired with **Blackened Voodoo** – A German style Dark Lager.

**Third Course**

Blackened Shrimp over Vermont White Cheddar Grits and Creole Sauce – Paired with **Fancy Lawnmower** – A German style Kolsch.

**Fourth Course**

Chocolate Bread Pudding with an Orange Scented Whipped Cream – Paired with **Shock Top** – A Belgian White (unfiltered wheat beer).

**\*By reservation only. The cost is \$40.00 per person with reservation being held by 50% down payment. Down payment will be refunded if cancelled 48 hours or more out from the dinner party date.**