



proudly presents

NEW BELGIUM BREWERY BEER DINNER

Wednesday, September 15, 2010

6:30 pm

\$60 per person

(tax and gratuity not included)

A Trio of Starters

Chorizo, shrimp and blue crab "Bar Trash"

Slow-Roasted Prime Rib Bruschetta with melted Havarti cheese and Ale-caramelized onions

Crispy cornmeal-breaded Long Island oysters with Hoptober Golden Ale-spiked horseradish dipping sauce

Hoptober Golden Ale

Maine Lobster Salad

Tender Boston lettuce and a sautéed medley of crimini and chanterelle mushrooms, deglazed with lager, tossed in a rosemary-lemon-tomato vinaigrette adorned with oven-roasted medallions of Maine lobster tail and crispy pancetta croutons

Blue Paddle Pilsener-Lager

Seared Sea Scallop

Speared with lemongrass over cellophane noodles and cucumber threads drizzled with spicy honey-tangerine sauce and garnished with ginger-dressed baby watercress

Sunshine Wheat

Land and Sea

Grilled tenderloin topped with smoked salmon and King crab gratin over sweet potato-red onion succotash with a light drizzle of Frambozen demi-glace

Fat Tire Amber Ale

Caramel Chocolate Turtle Tart

Dark chocolate shortbread crust filled with chocolate mousse and whipped caramel crème topped with luscious chocolate ganache, toasted pecans and a drizzle of black ale caramel

1554 Enlightened Black Ale

Buy your tickets today! Call 303.575.9000 • Limited Seating Available

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