

February 17th

Ancient Ales Dinner

Hors D'Ouerves:

Beginning at 6:00 PM

Filet Mignon Sliders with Gorgonzola and Caramelized Onions

Crispy Buffalo Chicken Lollipops

Hot Sausage & Pepper Flat Bread Pizza

Dogfish Head 60 Minute IPA...Continuously hopped, more than 60 hop additions over a 60 minute boil. A powerful, but balanced East Coast I.P.A. with loads of citrus hop character

1st Course:

Lobster Bisque

Dogfish Head Theobroma...This beer is based on a chemical analysis of pottery fragments found in Honduras that revealed the earliest known fermented chocolate drink. Atypical of chocolate beer is Theobromas lighter color.

2nd Course:

Pan Seared Crab Cake with a Fennel Slaw

Dogfish Head Chateau Jiahu...Preserved pottery jars found in the Neolithic village of Jiahu, in Henan province, Northern China, have revealed that a mixed fermented beverage of rice, honey and fruit was being produced long ago-right around the same time that beer and wine were beginning to be made in the Middle East.

3rd Course:

BBQ Braised Short Rib, Wasabi Mashed Potatoes, Asparagus

Dogfish Head Sahtea...In addition to juniper berries foraged directly from the Finnish countryside, blend made with black tea, cardamom, cinnamon, ginger, cloves, and black pepper is added. The spicing is subtle and balanced. Sahtea is high-quaffable, unique brew with a rich mouth feel.

4th Course:

*Roasted Beets, Fried Goat Cheese, Arugula, Candied Walnuts,
Shallot Vinaigrette*

Dogfish Head Midas Touch...This recipe is oldest known fermented beverage in the world. It is an ancient Turkish recipe using the original ingredients from the 2700 year old drinking vessels discovered in the tomb of King Midas. Somewhere between wine and mead, this smooth, sweet, yet dry ale will please all palates alike.

Dessert:

Krispy Krème Bread Pudding served warm and topped with Vanilla Ice Cream

Dogfish Head Stout...Brewed with a touch of roasted chicory, organic

Irish Coffee...Jameson Whiskey, Whip Cream

75.00 per person with tax...gratuities extra