

Upcoming Craft Beer Dinner

Guinness
featuring Matt Leite,
Communications Specialist
Wednesday, January 20, 2016 at 6:30pm

Reception

Crispy Guinness Battered Pickle Chips, with a sriracha aioli
Irish Bangers and Mash Croquette, with a Harp Gravy
Deviled Eggs, with a sweet and spicy dijonaise
Harp Premium Imported Lager



Sautéed Mussels Andouille in Guinness blonde garlic butter, mushrooms,
tomatoes, lemongrass, and scallions.
Guinness Blonde American Lager



Smithies Slow Braised Lamb Shank, served with sautéed leeks, garlic
mashed potatoes
Smithwick's Superior Irish Ale



Short rib pie, stewed short rib with root veggies in a puff pastry
Guinness Nitro I.P.A.



Profiteroles filled with Guinness Ice Cream, with black cherry compote
and a dark chocolate Guinness glaze
Guinness Extra Stout



\$65.00++ per person

No Substitutions Please