



# 3<sup>rd</sup> Annual Sam Adams Dinner



**January 21, 2012**

**Reception 6:30pm-7:00pm**

**Boston Lager Cheese Fondue**  
Served with our own Jalapeno Bread

**Bacon Wrapped Prawns**  
With a Horseradish Aioli

**Dinner 7:00pm**

First Course

Winter Lager

**Roasted Harvest Vegetable Salad**

Roasted Winter Vegetables with Heirloom Tomatoes  
and tender Haricot Verts tossed in a Winter Lager Vinaigrette

Second Course

Old Fezziwig Ale

**Duck Confit and Gnocchi**

Tender Duck Confit, Fezziwig spiked Gnocchi all tossed with Mushrooms,  
Leeks, Tomato in a rich Duck Stock

Third Course

Holiday Porter

**Charcuterie Platter**

A selection of Cured Meats and Aged Cheeses  
served with a Holiday Porter Mustard

Fourth Course

Black & Brew Coffee Stout

**Braised Short Ribs**

Our Culinary teams Savory Short Ribs Braised in the Black & Brew Coffee Stout  
served with Traditional Herb Fried Bread and topped with a Corn Relish

**Dessert**

Chocolate Bock

**Chef Al's Bread Pudding**

Bananas Foster Bread Pudding  
Served with a Scoop of Chocolate Bock  
Banana Ice Cream

**Reservations are required by calling 1-301-784-8489**

**Tickets are Pre-Paid \$65.00 per person inclusive of tax and gratuity.**