

*Wow Your Co-Workers, Family or Friends,  
with a Beer Dinner at the Delafield Brewhaus*

**Appetizer:**

*Millennium Belgian Triple Ale paired with Oysters bienville;  
Oysters covered in sauce bechamel (white sauce) onions, peppers  
and parmesan cheese.*

**Soup Course:**

*Hop Harvest American Brown Ale paired with  
Lobster Bisque*

**Salad Course:**

*Orange Blossom Wit paired with Strawberry-almond salad;  
Baby spinach, fresh strawberries, toasted almonds and crumbled  
blue cheese than topped with a strawberry balsamic vinaigrette.*

**Entree:**

*Oktoberfest Bier paired with peppercorn-crusted Tournedos of  
Tenderloin and sauce, teamed with roulade of Dover sole  
with shrimp and a scallop mousse, served with sauce pistachio beurre  
blanc, along with white cheddar garlic mashed potatoes.*

**Dessert:**

*Whiskey-barrel aged Russian Imperial Stout paired with Mosaic  
Bande ("Striped cake") white chocolate sponge cake.*

*The above is a sample menu. Beer pairings will depend on seasonal availability.  
Cost is \$45.95 per person with a minimum guest count of 30.*

*~Menu Prices Subject to Change Without Notice~*