



Pearly Baker's Ale House
Dogfish Head
Brew Dinner

January 11th
6:00pm

Opening Course

FRISEES SALAD

Orange blossom vinaigrette,
brown rice crisps, honey powder

Paired w/ Chateau Jiahu 10%

Second Course

CHILI CORN PUDDING

Crispy pork belly, winter citrus

Paired w/ My Antonia 7.5%

Third Course

GRAVLAX

Vanilla, malt bellini, preserved mushrooms,
black mustard crackle

Paired w/ Immort Ale 7.2%

Fourth Course

ROASTED LAMB SHOULDER

Pickled golden raisins, toasted pine nuts,
cured lemon, pate a choux

Paired w/ 90 Minute IPA 9%

Fifth Course

CHOCOLATE BOMM

Brandy cherries, mint fizz-lings

Paired w/ Black & Red 10.5%

Farewell

120 Minute 15ish%

Salted Caramel nibblet