

5 COURSE BEER DINNER



\$60 Per Ticket
(plus tax & gratuity)

CHESAPEAKE TAVERN X ASHTON BREWING

THURSDAY, MARCH 30TH AT 6:30PM

Enjoy 5 Courses, perfectly paired with one of Ashton Brewing's craft beer selection. Experience each course while Chef Dave & Ashton Brewing, Owner/Brew Master Steve, walk you through the pairings.

COURSES + PAIRINGS

JERSEY DREAMIN' – CZECH STYLE PILSNER 5.7% ABV
STILTON APRICOT CHEESE WITH A MIXED BERRY
GASTRIQUE ON WHOLE WHEAT CRACKERS

BREW JERSEY – HAZY IPA 6.2% ABV
LARGE GRILLED SCALLOP ATOP A CITRUS FRISÉE SALAD
WITH CRUSHED BEER NUTS OVER A SMEAR OF CHIPOTLE
AIOLI

BROWN EYED GIRL – CZECH STYLE DARK LAGER 5.1% ABV
GRILLED KRAINERWURST SAUSAGE WITH A SPICY HOUSE-
MADE JAMESON MUSTARD OVER A BED OF SAUERKRAUT

SCARLET RED ALE 5.3% ABV
TENDER SHORT RIB BRAISED IN ASHTON'S SCARLET RED
ALE ACCOMPANIED BY POTATOES AU GRATIN & A
ROASTED BABY CARROT-CIPOLLINI ONION MEDLEY

JAX – AMERICAN PORTER 5.5% ABV
FLUFFY NEW ORLEANS STYLE BEIGNETS TOPPED WITH JAX
AMERICAN PORTER DRIZZLE, POWDERED SUGAR AND
SHAVED DARK CHOCOLATE

**LIMITED TICKETS AVAILABLE
CALL TODAY 908.867.7102**