



House Hotel

Friday, January 29, 2009, 6 p.m.
Annual Beer Dinner

Beer Battered Shrimp

Large shrimp dipped into our housemade beer batter, sauteed in olive oil and garlic and lightly baked.
Served with dijon white sauce.

Beer Pairing:

Mixed Green Salad with Crushed Walnuts

Our house mixed green salad served in a phyllo cup with fig dressing and crushed walnuts

Beer Pairing:

American House NY Strip Steak

Our own cut strip, grilled to your liking and served with our house made Yukon gold potatoes and a side of beer battered zucchini, then glazed over with a beer infused demi sauce.

Beer Pairing:

Red Velvet Pilsner Cake

One of Germany's best cakes infused with one of its favorite beers. Topped off with a buttercream icing.

Beer Pairing:

All four courses - \$55/person plus tax & gratuity