



Jake's Beer Dinner

Come experience a five-course dinner with beer pairings in the private Clipper Room inside Jake's American Bar. Adults ages 21+ only.

FRIDAY, DEC. 6 • 6:30PM

JakesBeerDinner.tix.com

For more information, visit or call
the concierge at 407.503.3200.



UNIVERSAL ORLANDO™



Chef Board

Speck Ham, Tillamook Aged Cheddar, Mobay,
Quince, Apple, Pretzel Crisp.

Paired with 3 Daughters Brewing's
Key Lime Cider | 5.5% ABV

Roasted Carrot Salad

Heirloom Carrots, Candied Walnuts,
Whipped Goat Cheese,
Webb's Wildflower Honey Vinaigrette.

Paired with 3 Daughters Brewing's
Beach Blonde Ale | 5.0% ABV

Spanish Zarzuela

Cape Canaveral Red Shrimp, Bay Scallops,
Little Neck Clams and Mussels in a Saffron Broth.

Paired with 3 Daughters Brewing's
Mission to Märzen | 5.1% ABV

Intermezzo

Florida Hard Seltzer Popsicle.

Paired with 3 Daughters Brewing's
Florida Hard Seltzer | 4.5% ABV

Duck Roulade

Dry Cherry and Pistachio Stuffed Duck,
Kabocha Squash Puree, Charred Rapini,
Port and Cherry Reduction.

Paired with 3 Daughters Brewing's
Rod Bender Red Ale | 5.6% ABV

Mint Chocolate Mousse Bombe

Oreo Crust, Chocolate and Mint Chocolate Mousse Layers,
Mint Crème Anglaise, White Chocolate Glaze.

Paired with 3 Daughters Brewing's
Winter's Truce Imperial Stout | 9.4% ABV