



## 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](https://www.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**