

MENU

Jake's Beer Dinner

Friday, February 8, 2019

Cured Scallops

with Nueskes Bacon, a Roasted Jalapeño Corn Salsa and Fennel Orange Espuma.

Paired with Sailfish Brewing Company's Tag & Release Amber | 5.9% ABV · 27 IBU

Grilled Swordfish

with Crispy Potatoes, Haricot Verts and Kumquat Jam.

Paired with Sailfish Brewing Company's White Marlin Wit | 5.0% ABV · 17 IBU

Smoked Lamp Chop

with Rosemary Polenta, Brussels Sprouts and an Oyster Mushroom Lamb Jus.

Paired with Sailfish Brewing Company's Hammerdown Tripel | 10.1% ABV · 32 IBU

Herb Crusted Bison Loin

accompanied with Baby Carrot and Parsnips, Charred Onion and a Garlic Cauliflower Puree Beurre Rouge.

Paired with Sailfish Brew Company's Port Fierce IPA | 6.7% ABV

Espresso Cheesecake

with Caramel Glaze, Chocolate Hazelnut Crumbles and a Caramel Espresso Sauce paired with Raspberry Chocolate Stout Sorbet.

Paired with Sailfish Brewing Company's Triggerfish Porter | 7.0% ABV

For tickets and more information, log onto

JAKESBEERDINNER.TIX.COM

OR CALL 407-503-3200