



# SAMUEL ADAMS BEER DINNER

———— MARCH 6, 2012 ————



## RECEPTION

LAGER & CHEDDAR SOUP SHOOTERS, CHERRY CHICKEN DRUMMETTES, BEER BATTERED MUSSELS  
BOSTON LAGER, CHERRY WHEAT, BOSTON ALE

## FIRST

GRILLED EGGPLANT & PROSCIUTTO BRUSCHETTA  
HERBED GOAT CHEESE  
COASTAL WHEAT

## SECOND

SEARED SEA SCALLOP  
BLACK LENTILS, RUBY GRAPEFRUIT, BABY ARUGULA  
ALPINE SPRING

## THIRD

BRAISED SHORT RIBS  
POTATO KNISH, CARAMELIZED ONIONS, ASPARAGUS  
BLACK LAGER

## FOURTH

CHOCOLATE PRETZEL TART, COFFEE CRÈME & CARAMEL SAUCE  
CREAM STOUT

EXECUTIVE CHEF: ALLAN RUPERT    SKYBOX CHEF: KEN SHAPIRO  
EXECUTIVE PASTRY CHEF: MARIO STANZIONE