

Beer Tasting

Tuesday, August 23rd, 2011 at 6:30pm



Menu

Paprika Marinated Watermelon Salad
Arugula & heirloom tomatoes with basil oil & balsamic gelee

Poperings Hommel Ale, Petrus Blond, Brugse Zot

Roasted Chicken Breast
Tagliatelle pasta and shiitake mushrooms,
rosemary blue cheese sauce

Petrus Triple, Petrus Dubbel Bruin

Grilled Peach Crêpes
Peach ice cream, whipped cream, roasted caramelized almonds

Troubadour Obscura, Gulden Draak



\$49 per person



The Executive Chef – Bart Vandaele

