

Christmas Beer Tasting

Tuesday, December 27th, 6-30 PM

Featured beers:

Petrus Winter # 9

Red Ale with caramel & dark fruit

Wittekerke Winter White

Musky, cinnamon with notes of orange peel & coriander

Delirium Noel

Spicy, warming, toffee & caramel

Scaldis Noel

Sweet rock candy with a hint of eucalyptus

Dupont Xmas

Rich honey with a hint of orange

Ommegang "Adoration"

Dark, strong, malty & assertively spiced

St. Feuillien Special

Rich malt, sweet with hint of banana, caramel

Menu

Smoked Trout Mousse

with winter salad, Sherry wine dressing

Beef Tenderloin "Bourguignon Style"

with turnip, carrot, parsnip, celeriac

Crêpe Suzette

with blood orange, Mandarine Napoleon ice cream

\$59 per person



The Executive Chef – Bart Vandaele