



Garden State Ale House Presents:
New Belgium Beer Dinner

Each course served with a 6oz pour of the pairing beer, and is presented by a knowledgeable representative of the brewery. Come enjoy this exquisite dinner, learn about the history and processes of New Belgium Brewing Co., and meet other craft beer enthusiasts!

Menu:

1st Course

Grilled Watermelon, Prosciutto and Basil Skewers
Paired with Juicy Watermelon, Fruit Ale 5.0%

2nd Course

Garlic and Mushroom Risotto Cake
Drizzled with truffle cream.
Paired with Trippel, Abbey Tripel 8.5%

3rd Course

Shrimp & Scallop Ceviche
Avocado, diced tomatoes, cilantro, cucumber,
mixed citrus.
Paired with Le Terroir, Sour Ale 7.5%

Main Course

Prime Rib
Rubbed with a blend of fresh herbs and spices,
roasted and basted with "beernaise" butter. Served
with creamed kale, crisp shallots, and baked thick-
cut potato wedges.
Paired with Fat Tire, Amber Ale 5.2%

Dessert

Brownie A La Mode
Paired with Clutch, Sour Imperial Stout 8.5%