



JOIN US FOR A SPECIAL EVENT

BEERS OF CHIMAY DINNER

TUESDAY, JUNE 5, 2007, 6:30 PM

\$68.00 PER PERSON (INCLUDES TAX AND GRATUITY)

DINE ON CHEF ANTHONY GRAY'S MENU CREATIONS
WITH BEER PAIRINGS FROM CHIMAY BREWERY IN BELGIUM

HORS D'OEUVRES RECEPTION

NEWSOME'S COUNTRY HAM RILLETTES

WITH WHOLE GRAIN MUSTARD

SMOKED KING SALMON TARTAR

WITH BELGIAN ENDIVE AND CAPERS

CHIMAY TRIPLE DRAFT

FIRST COURSE

POTATO ENCRUSTED JUMBO SCALLOP

WITH CREAMY SWEET CORN AND FAVA BEAN SUCCOTASH,
HOUSE MADE ANDOUILLE AND PARMIGIANO-REGGIANO

CHIMAY RED

SECOND COURSE

TEMPURA FRIED LOBSTER CLAW

WITH CAROLINA GOLD STICKY RICE, GREEN CURRY COCONUT BROTH
AND MICRO WASABI GREENS

CHIMAY TRIPLE (WHITE)

THIRD COURSE

CHARCOAL BRAISED BEEF SHORT RIBS

WITH BABY SPRING VEGETABLES RAGOÛT AND CHANTERELLE BRAISING JUS

CHIMAY BLUE

FOURTH COURSE

ASSORTED CHIMAY CHEESES

CHIMAY GRAND RESERVE