



LOWCOUNTRY OKTOBERFEST BEER DINNER

WEDNESDAY, OCTOBER, 24, 2007
6:30PM

JOIN US FOR A SPECIAL FALL EVENT FEATURING MAVERICK CUISINE BY CHEF TIM ARMSTRONG PAIRED WITH HAND CRAFTED, DOMESTIC, HIGH GRAVITY BEERS SELECTED MAVERICK WINE AND BEVERAGE DIRECTOR PATRICK EMERSON

HORS D'OEUVRES RECEPTION

GOAT CHEESE FRITTERS
CURRIED CHICKEN & APPLE SALAD
ALLAGASH WHITE ALE, PORTLAND, MAINE

FIRST COURSE

CORIANDER CRUSTED SCALLOPS
BRAISED FENNEL, STEAMED MUSSELS, SAFFRON EMULSION
ACME INDIAN PALE ALE, FORT BRAGG, CALIFORNIA

SECOND COURSE

STEAMED LOCAL CLAMS
HOUSE MADE SAUSAGE, CHILI FLAKES, ONION BUTTER
BROOKLYN #1, BROOKLYN, NEW YORK

THIRD COURSE

BEER BRAISED BEEF SHORT RIB
AUTUMN ROOT VEGETABLES, CRISPY ONIONS
ROGUE HAZELNUT BROWN ALE, NEW PORT, OREGON

DESSERT COURSE

CARAMELIZED BANANA & CHOCOLATE TART
ESPRESSO ANGLAISE
TERRAPIN COFFEE OATMEAL IMPERIAL STOUT, ATHENS, GEORGIA

\$ 68.00 PER PERSON INCLUDES TAX AND GRATUITY RESERVATIONS REQUIRED 843-388-8935
101 PITT STREET, MT. PLEASANT, SC 29464