

# The Atlantic Inn

and

## BREWERY OMMEGANG

present

### “An American Ale Dinner”

◆ 7pm ◆



#### Duvel

*(paired with)*

*gravlox of halibut with horseradish sour cream*



#### Witte Ale

*(paired with)*

*scallop salad with endive and a roasted grapefruit vinaigrette*



#### Rare Vos Amber Ale

*(paired with)*

*cajun “dirty rice” with grilled andouille sausage*



#### Hennepin Farmhouse Ale

*(paired with)*

*roast guinea hen with mushrooms and wheatberries*



#### Ommegang Abbey Ale

*(paired with)*

*smoked beef brisket with slaw, biscuits and gravy*



#### Three Philosophers

*(paired with)*

*chocolate hazelnut palet*



**\$50 per person**

*(tax and gratuity will be added)*

*Edward V. Keen*  
*Executive Chef*

*Dan Puglia*  
*Pous – Chef*

*Linda Condinone*  
*Pastry Chef*