



Menu

Reception

Point Reyes blue cheese, peppercorn bacon and crispy potato

Old Brewery Pale Ale- This is the definitive English Pale Ale, malts perfectly balanced with subtly pronounced hop character. You can really taste what the "Yorkshire Squares" slate-lined fermenters do in this beer's flavor.

First Course

Big-eye tuna tartar, deviled egg and capers Organic lager vinaigrette

Organic Lager- Brits love good lagers, too, and this one has a full, satisfying body with a crisp, refreshing finish. USDA Certified Organic, this is forward thinking from a 250 year old brewery.

Second Course

Char-grilled South Carolina Quail with Samuel Smith's
Nut Brown glaze and Hoppin' John

Nut Brown Ale- This hallmark of the style, a specialty of Northern England, is smooth, but not sweet. The pleasant nutty flavor comes from carefully roasted malts. Mild hops provide a lasting aftertaste.

Third Course

Shrimp Vindaloo, toasted sweet onion basmati, daikon sprouts

India Ale- True to British IPAs, the hops in this beer are strong, but not overpowering. You can fully appreciate what English hops, generally milder than U.S. varieties, taste like.

Sweets

Chinese 5 spice cake, Oatmeal Stout caramel, toasted marshmallow

Oatmeal Stout- This style, resurrected by Samuel Smith's in 1980, is the standard by which all other Oatmeal Stouts are measured. It is big and roasted up front, with a creamy, bittersweet finish.