

# Haydn Zugs Beer Dinner

## March 17, 2011

### 1<sup>st</sup> Course

#### **Seafood Chowder**

Crab, Mussels, Cod & Potatoes

**“Troegs Trogenattor”**

### 2<sup>nd</sup> Course

#### **Grilled “Bangers” & Fresh Greens**

w/ Shoestring vegetables, Irish soda bread croutons & Vidalia onion vinaigrette

**Anchor Brewing Co**

**“Anchor Steam”**

### 3<sup>rd</sup> Course

#### **Roasted Scottish Salmon Filet**

Wheat Berry & Raisin Pilaf with Garden Spinach

**Stoudt’s “Karnival Kolsch”**

### 4<sup>th</sup> Course

#### **House Cured Corned Beef**

Pickled Cabbage, Guinness cured Bacon- Potato Cake with Whole grain demi

**“Sam Smith’s Oatmeal Stoudt”**

### 5<sup>th</sup> Course

#### **Irish coffee Crème Brulee**

with Cashew Brittle

**Dogfish Indian Brown Ale**