

BEER DINNER MENU

Hosted by Dogfish Head Brewery

For \$55 per person, the Arlington Melting Pot is offering a four-course fondue meal.

(tax and gratuity not included)

FIRST COURSE

Zesty Cheddar Cheese Fondue

Cheddar and Emmenthaler Swiss cheeses, Fresh Bacon Pieces, Scallions, Worcestershire Sauce, a hint of Horseradish and Spices. Made with a 60 Minute beer base.

Our cheese fondue blended tableside and served with French, Rosemary, and Honey Wheat breads, delicious granny smith apples and assorted vegetables.

Paired with Dogfish Head 60 Minute IPA

SECOND COURSE

Alpine Ridge Salad

A bed of mixed greens topped with oven roasted tomatoes, award-winning Gruyère, Raclette and Fontina cheeses, hard-boiled eggs and honey roasted almonds, topped with a robust shallot vinaigrette.

Paired with Dogfish Head Midas Touch

THIRD COURSE

Entrée

Tenderloin, Apple wood Smoked Bratwurst, Citrus Marinated Shrimp, Roasted Garlic Infused Chicken and Sun Dried Tomato Ravioli.

Served with fresh vegetables, homemade sauces enjoyed in our Bourguignonne cooking style

Paired with Dogfish Head Indian Brown Ale

FOURTH COURSE

Milk Chocolate Tiramisu

Served with fresh fruit, cheesecake, brownies, pound cake, and tasty marshmallows.

Paired with Dogfish Head Palo Santo Marron

