



Harpoon Brewery Paired Fondue Feast

Featuring Some of Harpoon Brewery's Greatest Offerings

Tuesday, November 10th

Seatings available at 7 and 7:30 p.m. *

\$50 per person **

Amuse Bouche

Crab cake bruschetta topped with a spicy cranberry chutney

Paired with Harpoon I.P.A.

Bourbon Cheddar Bacon Cheese Fondue

Aged Domestic Cheddar Cheese perfectly blended with garlic, roasted tomatoes, horseradish honey mustard and finished with Makers Mark Bourbon.

Paired with Harpoon 100 Barrel Series: Glacier Harvest '09 WET HOP ALE

Salad

A mix of fresh spinach, Clementine oranges, and caramelized onion dressed with a blood orange vinaigrette.

Paired with UFO White: Harpoon's Unfiltered Offering

Entree

Roasted garlic encrusted chicken, bratwurst, Saison Royale marinated shrimp, sundried tomato ravioli, and New York strip to be prepared in a beer-based cooking style seasoned with fresh rosemary, pepper, mushrooms and garlic.

Paired with Leviathon Series: Saison Royale

White Chocolate Apple Cobbler Fondue

White chocolate with seasoned apples, streusel topping and spices.

Paired with Harpoon Cider

* Community seating may be required in order to streamline course pairings and maximize time with brewery representative

** not inclusive of tax and 20% gratuity, not valid with any other promotion/certificates or coupons



Reservations
Required