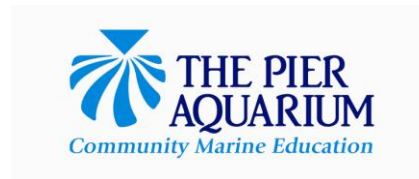




Presents

A SUMMER CRAFT BEER BASH DINNER

A portion of the proceeds will benefit
The Pier Aquarium Education Programs



6:30 PM Thursday, July 29

Four Courses and Beer Tasting: \$40

RSVP: (727) 896-2400

First Course

Lobster Corn Dogs, Stone-Ground Mustard, Tarragon
Crab Nachos, Avocado-Mango Guacamole, Onion Sprouts
Duck Confit Gyoza, Sweet Soy, Sesame, Scallion
(Table set with Garlic-Mustard Pretzel Knots and Spiced Popcorn)

Tasting Reception to Include:

Harpoon Raspberry UFO, Key West Sunset Ale, Sierra Nevada, Terrapin Rye Pale Ale

Second Course

Crispy Florida Shrimp, Green Curry, Jasmine Rice "Short Stack," Lavender Honey, Spiced Peanuts
Cigar City Humidor Jai Alai IPA

Third Course

Butter- Poached Salmon & Grilled Monkfish, French Green Lentils, Roasted Garlic-Almond Milk Purée,
Orange-Frisée Salad
Samuel Smith Nut Brown Ale

Fourth Course

Chocolate Trio: Chocolate Pots du Crème (Chocolate Bar, Hazelnut Brittle; Chocolate Mousse Tart)
Lambric Framboise

**Executive Chef Clinton Combs
400 Beach Seafood & Tap House**

**Executive Chef Tyson Grant
Parkshore Grille**

Sous Chef Trevor Lyman