



DOGFISH HEAD BEER DINNER

Tuesday, September 7, 2010 at 6:30pm

Tasting Notes

Dogfish Head Midas Touch Golden Elixer

ABV 9%

Style: Herbed/Spiced Beer

Notes: One of the world's oldest known fermented recipes was discovered in the tombs of King Midas, and Dogfish has re-created the age old brew. A cross between meade and beer, this potent yet refreshing brew will find itself pleasing to all sorts of consumers, including people in the world of wine. Notes of saffron, honey and melon create an incredibly complex profile.

Dogfish Head Punkin Ale

ABV 7%

Style: Pumpkin Ale

Notes: Brewed in honor of the annual Punkin Chunkin fest, where people construct massive devices to launch pumpkins hundreds of feet...boredom at its finest. The beer is mahogany brown, with a well-retained off-white head. Aromas of cinnamon and fall spices set the mind at ease, followed by a finish of roasted malt, more cinnamon, all spice and brown sugar.

Dogfish Head 90 Minute IPA

ABV 9%

Style: Imperial IPA

Notes: Many call this the finest IPA brewed in America; its balance of malt and aggressive hops makes this extremely desirable. The hops are boiled for 90 minutes to bring out aromatic floral and bitter flavors to vamp up the character. The color is similar to the 60, but will pour a touch hazier, crowned by an aggressive off-white head. Sticky hop flavors dominate the palate.

Dogfish Head Raison D'etre

ABV 8%

Style: Belgian Strong Dark Ale

Notes: A caramel, toffee, fig and date infused Belgian malt bomb. The Raison D'etre translates to the reason of being, and is one of the oldest beers in Dogfish's massive repertoire. Full flavors listed above create a beautiful display of a satisfying sipping beer.

Dogfish Head Black and Blue

ABV 10%

Style: Fruit/Vegetable Beer

Notes: This is a Belgian style golden ale fermented with fresh blackberries and blueberries to add a unique flavor and color to the beer. The color is a beautiful reddish-purple, topped with a light pink head infused with aromas of berries and spice. The finish will display notes of sour fruit, zesty pepper and of course blueberry and blackberry.

Tickets for this dinner are \$85 per person plus tax & gratuity
and will be taken in the order received and secured by credit card payment.
Payments become non-refundable 48 hours prior to the event.

All Beer & Cork Club members receive an additional 10% off of their ticket!
Please call 410-750-1880, or email rachael@victoriagastropub.com, to make your reservations today!