



HEAVY SEAS BEER DINNER

Welcome Owner & Head Brewmaster

Hugh Sisson as our Special Guest Speaker!!!

Tuesday February 28, 2012 at 6:30pm

Reception

Heavy Seas Pale Ale

Featured Menu

SMOKED MURRAY'S FARM CHICKEN BREAST
Pickled Red Onion & Butternut Squash Panzanella Salad
Heavy Seas Märzen

ROCK SHRIMP TEMPURA
Yuzu Chili Sauce
Heavy Seas Small Craft Warning Über Pils

ROASTED PORK TENDERLOIN
Pancetta, Black Walnuts & Oyster Mushrooms,
Tangerine Gastrique
*Heavy Seas Loose Cannon & Heavy Seas Black Cannon
(Vertical Tasting)*

GRILLED PETIT FILET OF BEEF
Celeriac Rosti, Porcini Reduction
Heavy Seas Below Decks Cabernet Barrel Aged Barleywine

MOCHA CRÈME CARAMEL
Blackberry Coulis & Pistachio Biscotti
Heavy Seas Siren Noire Imperial Chocolate Stout

Beer Tasting Notes

Heavy Seas Pale Ale

Style: English Pale Ale (4.75% ABV)

Notes: This pours almond amber with a generous tan head. Earthy hop and acidic aromas reminiscent of west coast hops are present; however the aroma of hops is far more dominant in the nose than the taste. A refreshing display of caramel, English hops and a firm malt backbone.

Heavy Seas Märzen

Style: Märzen (5.75% ABV)

Notes: This pours light amber with a well retained white head. Its full bready malt and German yeast aromas and flavors make this an obvious German replica. Toasted malt, caramel, and low oil European hops are found in the flavor as well.

Heavy Seas Small Craft Warning Über Pils

Style: Imperial Pilsner (7.25% ABV)

Notes: Pilsners can be boring. Not saying that all of them are, there are good ones out there, but most of them just are a yawn, perhaps that's why they created the Imperial Pilsner. This process is essentially adding steroids to your blah pilsner, giving it body, life and character. The bitter European hop profile makes this much like an IPA, with a clean, crisp and refreshing finish.

Heavy Seas Loose Cannon (Vertical Tasting)

Style: American IPA (7.25% ABV)

Notes: This is easily one of the best India Pale Ales brewed on the east coast. The Loose Cannon is hopped three ways; in the kettle, in the hopback, and then dry-hopped. Hoppy? Yes, but not overwhelming, balance is what makes this beer so phenomenal. You will pick up notes of grapefruit, lemon zest, tangerine, and a slight caramel sweetness to smooth out the hop.

Heavy Seas Black Cannon (Vertical Tasting)

Style: American Black Ale (7.25% ABV)

Notes: Pours dark as night with a beautiful tan head. This beer is the toast of the town here in Baltimore. It combines many of the citrus/hoppy characteristics that we love from the loose cannon with the dark malts that give it a distinct roasted flavor that is perfect for the season.

Heavy Seas Below Decks Cabernet Barrel Aged Barleywine

Style: English Barleywine (10% ABV)

Notes: This is brewed as an English barleywine, however it offers a slight twist with this being aged in used Cabernet Oak barrels. The maturation is definitely evident with the color, aroma and finish. The rich, tannic grape profile blends beautifully with the potent finish of the barleywine.

Heavy Seas Siren Noire Imperial Chocolate Stout

Style: Imperial Stout (8% ABV)

Notes: This will pour an opaque pitch black, with a subtle ruby undertone. Its assertive light brown head is filled with aromas of roasted malt, coffee and cocoa powder. The chocolate is somewhat hidden in the back burner, the roasted malt and coffee flavors out duel the chocolate flavors just a little bit. Some chocolate stout can be way too chocolaty or sweet, but this one proves to be extremely balanced.

Tickets for this dinner are \$75 per person plus tax & gratuity
All Beer & Cork Club members receive an additional 10% off of their ticket!

Payments become non-refundable 48 hours prior to the event.

Please call 410-750-1880, or email heather@victoriagastropub.com to purchase your spot today!

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