



UNIBROU BEER DINNER

Tuesday, March 9th at 6:30pm

Guest Speaker: Jay Jones

Featured Menu

WARM SALAD OF MUSSELS

Fennel, Orange

Blanche de Chambly

GRILLED RARE YELLOW FIN TUNA TARTINE

Ginger and Thyme Aioli

Chambly Noire

ROASTED MURRAY'S FARMS CHICKEN BREAST

La Fin Du Monde Ale Onion Confit, Cheddar Potato Rosti,

La Fin Du Monde

TROIS PISTOLES BRAISED BEEF SHORT RIB

Roasted Root Vegetables, Dijon Sauce

Trois Pistoles

MASCARPONE CHEESECAKE

Spiced Morello Cherry Compote

Quebec Chose

Tickets for this dinner are \$75 per person plus tax & gratuity and will be taken in the order received and secured by credit card payment.

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!

Tasting Notes

Blanche de Chambly

ABV 5%

This is the original Unibroue beer, the first of many great ales to be produced from this Quebec based brewery. This beer will pour a pale, hazy yellow color with generous hints of citric fruit in the aroma. Like most witbiers, you'll find flavors of bready wheat, clove, coriander, spice and orange zest, coming off as a very refreshing brew.

Chambly Noire

ABV 6.2%

This beer will pour pitch black with a fluffy tan head as a garnish. At first glance you would assume this is a heavy bodied ale, well guess again. The first sip is always priceless to witness, as they take down the first gulp 9 out of 10 times the consumer will raise their eye brows, have a perplexed look on their face and say "Man, that's good!" The story behind this brew is the inspiration of the Carignan-Salières Regiment who wore black muskateer hats. In 1655, these soldiers secured a strategic location overlooking the rapids of the Richelieu River and constructed what is now known as Ft. Chambly, a National Historic Site of Canada near the brewery.

La Fin Du Monde

ABV 9%

The highest rated, most prestigious and best tasting of all Unibroue beers; La Fin Du Monde, pronounced (La-faeh-doo-mohnd) is a Belgian style tripel. The style tripel is always confused in the beer world, some think that the beer is fermented three times, or has three times the alcohol. None of these are true, tripels by definition are beers created with the use of three times the amount of barley malt than your standard Belgian ale...resulting in a non-hoppy, extremely carbonated, refreshing, light bodied beer. The story behind this is that La Fin became the first North American beer to rival the monk brewed Trappist ale of Belgium in terms of complexity and strength. It was developed through 18 months of research on a unique strain of yeast that produces flavors with champagne like effervescence. The beer is absurdly smooth, with a slight tart tang, balanced by spices of coriander, clove and generous flavors of malt and Belgian hop.

Trois Pistoles

ABV 9%

Trois Pistoles (Three coins), pronounced is a Belgian Strong Dark Ale, that pours a color just as black and robust as the Chambly Noire. Many call this Chambly's big brother, the flavors are very similar between the two, but Trois Pistole has so much more complexity that it can withstand heavier foods. The beer itself is named after a small village in Quebec. Founded over 300 years ago, Trois Pistoles gave birth to several legends; one in particular was known as the Legend of the Black horse. This involved a local bishop who conjured up a good devil which appeared in the form of a bridled black steed. This steed was conjured to haul large brick stones to construct a new church. When someone accidentally removed the bridle, the black horse suddenly vanished just as the last remaining stone was to be set. The stone is still missing, as can be seen when visiting the village church in Trois Pistoles.

Quelcec Chose

ABV-8%

Alright boys and girls, we have something really different here. A raspberry beer that can be consumed hot or cold. Hot beer? What? That's right. The two different temperatures changes this beer's flavor beyond belief. When served cold, or on the rocks it will have a sherry like feel. It isn't overly sweet, but still has a very refreshing cherry flavor. When served hot or boiled, the cherry is slightly subdued by the heat, and this brings forth more acidity, almost like a cherry cider.