



Abita Beer Dinner

October 22nd 7:00 pm

Welcoming Reception

Hand Passed Hors D'oeuvres

~ Purple Haze ~

First Course

Abita Amber and Cheese Soup

~ Abbey Ale ~

Second Course

"Cajun Surf and Turf"

House Made Sausages Slow Cooked with Onions Topped Off with

Louisiana Fried Oysters

~ Jockamo IPA ~

Third Course

Panéed Rabbit Leg over Sautéed Spinach with a "Hops" Béarnaise Sauce

and Crispy Shallots

~ Andy Gator ~

Fourth Course

Blackberry Napoleon with a Chocolate Espresso Sabayon

~ Turbo Dog ~

\$75

All-inclusive Tax and Gratuity