



Maine Beer Company

Do what's right.

June 1, 2018, 6:30p – Pilot House Restaurant

1st Course

Razor Clam Ceviche

Woods & Waters (India Pale Ale – ABV 6.2%)

2nd Course

Smoked Chicken

Roasted mango habanero sauce, forbidden rice, seared white onion

Mo – Pale Ale (ABV 6.0%)

3rd Course

Blueberry Sweet Tea Sorbet

Paired with a cocktail shooter

4th Course

Beef Tenderloin

Topped with lobster hollandaise, mashed potatoes, sautéed eggplant and kale

Zoe – Amber Ale (ABV 7.2%)

5th Course

Orange Mascarpone Cheesecake

Paired with a Brewer's Choice Beer!

Menu presented by Sebasco Executive Chef Isaac Aldrich and beer partner, (?), Maine Beer Company

\$50 per person + 18% service charge and 8% sales tax

***Please call Lisa Emery at 207-371-5081 or Ext 5081
to make your reservations – seating is limited.***