

# TITANIC

*Brewery & Restaurant's*

## **Summers End 5 Course Brewmaster's Dinner**

*Thursday, Sept. 20th @ 7:00 pm sharp*

**1st Course Callaloo & Grouper Chowder**

**Served with White Wake Wit**

**2nd Course - Smoked Fish, Sharp Cheese  
& Tropical Fruit Platter**

**Served with White Star IPA**

**3rd Course - Avocado & Sun Dried Tomato  
Vinaigrette over Mesclun Greens**

**Served with Boiler Room Nut Brown**

**4th Course - Grouper filet in a chunky  
smoked Almond, Cilantro & Jalapeno  
glaze, roasted en Pappiotte (steamed  
in a paper sack)**

**Served with Captain Smith's Rye Ale**

**5th Course - Tropical Fruit Salad  
& Vanilla Ice Crème in a  
Chocolate Stout Sauce**

**Served with a specially made Cafe  
Cubano blended Shipbuilder's Stout.**

*5813 Ponce de Leon Blvd. Coral Gables, FL 305-667-ALES (2537)*

**TITANIC** Restaurant & Brewery

## **Summer's End 5 Course Brewmaster's Dinner**

*Thursday, Sept. 20th @ 7:00 pm sharp*

**1st Course - Callaloo & Grouper Chowder**

**Served with Triple Screw Light Ale**

**2nd Course - Smoked Fish, Sharp Cheese &  
Tropical Fruit Platter**

**Served with Boiler Room Nut Brown Ale**

**3rd Course - Avocado & Sun Dried Tomato  
Vinaigrette over Mesclun Greens**

**Served with White Star India Pale Ale**

**4th Course - Grouper filet in a chunky  
smoked Almond, Cilantro & Jalapeno glaze,  
roasted en Pappiotte (steamed in a paper )**

**Served with Captain Smith's Rye Ale**

**5th Course - Tropical Fruit Salad & Vanilla  
Ice Crème in a Chocolate Stout Sauce**

**Served with a specially made Cafe Cubano  
blended Shipbuilder's Stout.**

Tickets are \$40. / seating limited

TICKET # \_\_\_\_\_

90