



Blue Earl Brewing Fireside Tasting

1st

Honeysuckle Rose – Belgian Blonde Ale

ABV: 7.2% IBU: 22

WITH

Shrimp & Blood Orange Salad

Beet Carpaccio, Grilled Shrimp, Blood Orange, Avocado, Mango Citrus Vinaigrette, Spiced Pistachio, Petite Greens

2nd

Walking Blues IPA

ABV: 6.8% IBU: 69.6

WITH

Cashew Crusted Salmon

Lemongrass Jasmine Rice, Pineapple Jalapeno Chutney

3rd

Body & Soul Scotch Ale

ABV: 8.1% IBU: 23.1

WITH

Grilled Korean Short Ribs

Cocoa Grilled Short ribs, Foraged Mushroom Risotto, Sweet Soy Braised Chili Kale

4th

Black Satin Chocolate Hazlenut Porter

ABV: 8.1% IBU: 23.1

WITH

Cherry Clafouti

Porter Mousse & Hazlenut Brittle

Executive Chef: Chris Peters
Executive Sous Chef: Andrew Smith

302-239-2314

www.backburner.com