

Deleece Grill Pub

3313 N Clark St

(773) 348-3313

www.DeleeceGrillPub.com

Five Course Beer Dinner October 22

On Thursday, October 22 at 6:30 p.m. Executive Chef Josh Hansen will be creating a Two Brothers Beer Dinner. The menu will feature five delectable courses, each paired with a delicious craft beer from the local Two Brothers Brewery. A representative from the Brewery will be on hand to talk about all the beers. The five course dinner is priced at a mere \$50 excluding tax and gratuity. Reservations can be made on line at www.DeleeceGrillPub.com or calling the restaurant at (773) 348-3313.

The menu with beer pairings is as follows:

First course

Bolete (American porcini) mushroom soup with garlic crouton

Prairie Path Golden Ale

Second course

**Smoked duck pate with baby turnip salad in a tarragon dijon vinaigrette
and black pepper flatbread**

Domain DuPage

Third course

Grilled lobster tail with vanilla apple butter and grilled Belgian endive

Bare Tree Weiss Wine

Fourth course

**Smoked pepper crusted short rib with a salad of grilled radicchio, baby frisee and
roasted fingerling potatoes in a sherry vinaigrette with Maytag blue cheese**

Cane and Ebel

Fifth course

**Carr Valley's Cave Aged Marisa, bourbon and vanilla soaked cherries and
a mocha halzelnut truffle**

Red Eye Baltic Porter