



## Local Craft Beer Pairing Dinner

### Thursday, October 20th at 6:30pm

#### Appetizer

Buttermilk Fried Quail, Housemade Sausage, Celery Root Slaw & Agrodolce Mustard Seeds

\*Paired with Cape May Brewing "Apple Bomb" Wheat Ale, 8.0% ABV

Brewed 1 Hour & 53 Minutes Away

#### Second Course

Ricotta Ravioli, Confit Long Island Duck Leg, Hen of the Woods Mushrooms, Parmesan Brodo

\*Paired with Kane Brewing "Drift Line" Brown Ale, 5.8% ABV

Brewed 45 Minutes Away

#### Entree

Roast Beef Tenderloin, Fingerling Potatoes, Butternut Squash, Green Peppercorn Demi Cream

\*Paired with Bolero Snort Bravohorn Scotch Ale, 7.0% ABV

Brewed 1 Hour & 10 Minutes Away

#### Dessert

Pear Tarte Tatin, Praline Ice Cream

\*Paired with Carton Brewing's "Surprise Fall Release"

Will be revealed September 29th!

Brewed 1 Hour & 2 Minutes

We will be selling a limited number of tickets for this event. Tickets must be purchased in advance. \$50 per person, tax and tip not included. To purchase tickets for this event you may stop by either Coltello Ristorante or The Grove Wine & Spirits or over the phone at 609-585-2441. Please have your Credit Card ready!



Executive Chef: John Tavlaris

Sous Chef: Marco Polizzi

Coltello Ristorante | 609-585-2471 | 69 Rt. 156 Hamilton, NJ 08620

Dining Hours | W-Th 5:00 pm-10:00 pm | F-Sa 5:00 pm-11:00 pm | Su 11:00-5:00pm

Executive Chef: John Tavlaris

Coltello Ristorante | 609-585-2471 | 69 Rt. 156 Hamilton, NJ 08620

Sous Chef: Marco Polizzi

Dining Hours | W-Th 5:00 pm-10:00 pm | F-Sa 5:00 pm-11:00 pm | Su 11:00-5:00pm