



**Friday, January 23 at 6:30pm**  
**HarborView Room**

*Lagunitas Brewing Company and Chef Jimmy McManus  
have paired up to serve a special beer dinner  
that will showcase their great portfolio of top-notch beer.*

### **PORK TENDERLOIN**

Peppered Bacon Wrapped Pork Tenderloin served over IPA Mustard Sauce  
with Sautéed Root Vegetables Parisienne

*Pairing: IPA*

### **GRILLED BBQ SHRIMP**

Maple Pils BBQ Sauce over Fresh Creamed Corn, Caramelized Onion  
Jam and Sweet Potato Biscuit

*Pairing: Pils Czech Style*

### **BEEF TENDERLOIN**

Whole Roasted Beef Tenderloin based in Maxiums, Worcestershire  
and Soy Sauce Glace. Sliced over a Mash of Cauliflower and Potatoes  
and finished with Maximus Mushrooms in Diane Sauce

*Pairing: Maximus IPA*

### **LAGUNITAS CENSORED PUDDING**

with Cappuccino Stout Sauce

*Pairing: Cappuccino Stout*

**EMERALD GRANDE™**  
at  
**HARBORWALK**  
VILLAGE

**RESERVATIONS: 850-424-0622**  
**\$55 per person plus tax & gratuity**  
*Seating is limited*

**LAGUNITAS**  
BREWING COMPANY