



# WEDNESDAY MARCH 26TH

## DOORS AT 5PM, FIRST COURSE AT 6:30PM

# CHEF'S DINNER

JOIN US FOR OUR SECOND CHEF'S DINNER OF 2025!

FOR \$65, ENJOY A SPECIALLY CRAFTED THREE-COURSE MEAL FEATURING THE FRESHEST LOCALLY SOURCED INGREDIENTS, EXPERTLY INFUSED WITH FLAVORS FROM TWIN LIGHTS BREWS.

CHEF EMILIANO IS PULLING OUT ALL THE STOPS FOR THIS ONE YOU WON'T WANT TO MISS WHAT HE'S DISHING UP! TWIN LIGHTS BREWERY WILL BE ON HAND SAMPLING EXCLUSIVE BREWS, SELLING FOUR-PACKS, AND GIVING YOU THE CHANCE TO MEET THE MAKERS BEHIND THE BRAND.

THIS IS MORE THAN JUST A DINNER—IT'S A NIGHT OF INCREDIBLE FOOD, GREAT BEER, AND GOOD COMPANY. RESERVE YOUR SPOT NOW!

### COURSE ONE IPA POACHED SHRIMP

SAFFRON AIOLI, CRISPY SHALLOTS, RED VEINED SORREL  
MICROGREENS FROM LOCAL TENDER ROOT FARMS

#### TWIN LIGHTS

**DOUBLE VISION - AMERICAN IPA (6.5% ABV)**

OUR FLAGSHIP IPA. THE CHINOOK HOPS BRING A BOLD AND SPICY FLAVOR, WHILE THE MOSAIC HOP ADDS A BURST OF TROPICAL AND FRUITY NOTES. THE SIMCOE HOP PROVIDES A SUBTLE HINT OF PINE AND A NICE EARTHY BALANCE TO THE BEER. THIS UNIQUE COMBINATION CREATES A COMPLEX AND SATISFYING TASTE.

### COURSE TWO RED ALE BRAISED BEEF CHEEK

SMOKED GOUDA MASHED POTATO, CHARRED LEEKS

#### TWIN LIGHTS

**MOTHER LEEDS - IRISH RED ALE (4.5% ABV)**

BREWED WITH MARIS OTTER, CRYSTAL MALTS, AND ROASTED BARLEY ALONG WITH EAST KENT GOLDINGS HOPS. MOTHER LEEDS IS A TRADITIONAL IRISH RED ALE THAT IS EASY DRINKING AND FULL OF MALT CHARACTER CONTRIBUTING HINTS OF CARAMEL AND TOASTED NOTES

### COURSE THREE STOUT INFUSED TART

COOKIE CRUST, STOUT INFUSED CHOCOLATE GANACHE,  
TOASTED COCONUT

#### TWIN LIGHTS

**YEARS OF SOLITUDE - IMPERIAL PASTRY STOUT (10.2% ABV)**

AN INDULGENT BEER BREWED WITH OVER 600 POUNDS OF TOASTED COCONUT, COMPLEMENTED BY CACAO NIBS, MADAGASCAR VANILLA BEANS, AND LACTOSE. THIS STOUT OFFERS RICH FLAVORS OF NUTTY COCONUT, DARK CHOCOLATE, AND CREAMY VANILLA, MAKING IT A PERFECT CHOICE FOR A COLD NIGHT OR PAIRED WITH DESSERT.

