

BEER DINNER MENU

PECAN WOOD SMOKED BEEF BRISKET CIABATTA, AGED WISCONSIN CHEDDAR, PICKLED RED ONION, CELERY

- PAIRED WITH FIXED GEAR -

Gratuitous amounts of dark caramel malts lend Fixed Gear its immodest, malty spine.

VICHYSOISE - CHILLED POTATO & LEEK SOUP

- PAIRED WITH NEW GRIST -

A crisp, refreshing session beer brewed for those with celiac disease or anyone with an appreciation for great-tasting handmade beer.

SPICED MARCONA ALMOND & GRILLED PINEAPPLE SALAD, DANDELION GREENS, HONEY COMB VINAIGRETTE

- PAIRED WITH HAZY RABBIT IPA -

Pours a bleary yellow-gold topped with a white, mousse-like head. Delivers sweet papaya, ruby-red grapefruit, and lush pineapple aromas.

FINS & FEATHERS - SABLE FISH FILLET, SOUS VIDE CHICKEN CONFIT, BUTTERNUT SQUASH, BELUGA LENTILS

- PAIRED WITH DOUBLE IPA -

Fans of the Lakefront IPA will appreciate the dialed-up ruby-red grapefruit, lemon-grass, and pine needle profile of the Double IPA.

DARK CHOCOLATE CREME BRULEE

- PAIRED WITH FUEL CAFE -

Coffee aromas dominate the nose with a background of roasted malt. A fine balance of hops, gentle coffee brightness, and full mouthfeel from roasted malted barley.


THE ABBEY RESORT
The Lake Geneva Experience





A WEEKEND WITH LAKEFRONT BREWERY

FRIDAY, JULY 31ST - SATURDAY AUGUST 1ST, 2020

\$99/PERSON | RESERVATIONS REQUIRED

Please see the itinerary of events below.

FRIDAY RECEPTION: 6:00PM - 7:30PM
ON THE UPPER HARBOR PATIO

SATURDAY BEER SEMINAR: 1:00PM - 2:30PM
IN THE SANDBAR

CORNHOLE COMPETITION: 2:30PM - 3:30PM
ON THE HARBOR PATIO

DINNER RECEPTION: 6:00PM - 6:45PM
IN THE HARBOR BALLROOM FOYER

5-COURSE BEER DINNER: 7:00PM - 9:30PM
IN THE HARBOR BALLROOM

BONFIRE: STARTS AT 9:30PM
ON THE HARBOR PATIO

