



BEER DINNER

Big Oyster Brewery + Market Kitchen & Bar

7PM | Friday November 8, 2019 at Market Kitchen & Bar, located in the Christiana Hilton

FIRST 5 RESERVATIONS RECEIVE A FREE OVERNIGHT ROOM!

UPON ARRIVAL

Reid's Angus Short Rib Hot Chips | Hammerhead IPA cheese fondue • local black & blue cheese • scallions
paired w/ Hammerhead IPA | 6.3% ABV IPA | West-Coast style • pine • tropical fruit

FIRST COURSE

Shrimp & Calamari Fries | spicy remoulade • malt vinegar reduction
paired w/ Oystoberfeast | 6.0% ABV Festbier | malty • sweet

SECOND COURSE

Pork Tenderloin | crispy butternut squash dumplings • roasted fennel • onion • rosemary sauce • cranberry relish
paired w/ Shuckin' Pumpkin | 5.6% ABV Yam Beer | notes of caramel • dark fruit • cinnamon • clove • nutmeg

THIRD COURSE

Honey Glazed Salmon | quinoa • baby kale • blackberries • onion • light blackberry vinaigrette
paired w/ Shades of Black | 7.0% ABV Fruited Sour Ale | notes of blackberries • vanilla • honeycomb

ENTREE

Reid's Angus Smoked Brisket | peach habanero BBQ sauce • apple brussels sprout slaw
paired w/ DANG | 5.8% ABV IPA | notes of citrus • fruit

DESSERT

Homemade Ice Cream Sandwich | Woodside Farm Creamery chocolate almond ice cream • cookies
paired w/ On Point | 7.0% ABV Stout | Fresh French Vanilla beans from the
The Pointe Cafe in Rehoboth Beach steeped in Big Oyster Stout

Featuring Big Oyster Brewmaster Andrew Harton

+

Market Kitchen & Bar's Executive Chef Robert Fratticcioli and Director of Food & Beverage Keith Davis

\$66 PER PERSON ALL-INCLUSIVE

FULL PREPAYMENT IS REQUIRED TO SECURE DINNER RESERVATION. FULL REFUND AVAILABLE IF CANCELLATION OCCURS PRIOR TO 3PM ON NOVEMBER 6, 2019.

BOOK NOW BY CALLING 302.631.1550 OR BY CLICKING HERE.

WHEN YOU MAKE YOUR BEER DINNER RESERVATION, YOU QUALIFY FOR OUR DISCOUNTED ROOM RATE OF \$69. TO REDEEM, PLEASE CALL 302.631.1550 OR E-MAIL JLUKEMAN@HILTONCHRISTIANA.COM

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