

RESTAURANTS@JAYPEAKRESORT.COM | (802) 327.2323



ALICE'S TABLE

BEER DINNER



BURLINGTON BEER CO.

FIRST COURSE

House Baked Sea Salt Lager Pretzel

With a Roasted Poblano Jasper Hill Beer Cheese Sauce and Candied Bacon Dust.

Paired with Lighthouse Pilsner 5%

SECOND COURSE

Smoked Pork Belly

With Beer Braised Pickled Red Cabbage, Yukon Potato Cream, and a Blood Orange Gastrique.

Paired with Elaborate Metaphor NE Pale Ale 5.4%

THIRD COURSE

Grilled Elk Slider

With an IPA Bayley Hazen Blue Cheese Sauce, Pickled Red Onions, and Sea Salt and Vinegar Kale Chips.

Paired with Vaulted Blue NE IPA 5.7%

FOURTH COURSE

Deep Fried Beer Battered Lobster Tail

With Roasted Corn and Grafton Smoked Cheddar Skillet Bread, Honey Porter Butter, and Charred Chili Pepper Crème Fraiche.

Paired with BeeKeeper DIPA 9%

FIFTH COURSE

Chocolate Stout Cake

Sweet Orange Drizzle and Vanilla Whipped Cream.

Paired with Folk Metal Oatmeal Stout 10%

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.
A 9% meals tax will be added.