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"YOU can paint this!

Friday May 29 at 6:30pm- Sign up online at

www.canvasandcocktails.com"

249 Clayton Street
Denver, CO 80206

303-333-3288

The
WEBER

233 Clayton Street

Denver, Colorado 80206

For Reservations Please Call

303-377-8577



May 2009

Please come and enjoy our May
Belgian Ale Pairing!

As summer approaches we begin to have an appetite for the
thirst quenching treat that only a finely crafted
Belgian Ale can provide.

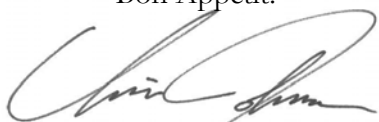
We have chosen three of the best for your dining pleasure.
These offerings are brewed here in the United States with
the finest of ingredients brought over from Belgium.

We begin with a crisp Golden Ale and our Barely
Grilled Scallop.

The second course features our Spring Lamb paired with
Ommegang Abbey Ale, inspired by the centuries-old
brewing practices of the Belgian Trappist Monks.

Finally our Chocolate Gateau and the Three Philosophers
Quadruple Ale, a treat for even non beer drinkers.

Bon Appétit!



Executive Chef Chris Johnson

With Sous Chef Zack Ellis

And The WEBER Family of Culinary Professionals

The
WEBER

2009 May Belgian Ale Dinner

Barely Grilled Scallop

Raspberry- Duvel Broth, Pickled Ramps

Duvel Belgian Golden Ale

Spiced Espresso Poached Spring Lamb

Cocoa Nib Mole, Almond Coriander Crisps,

Caramelized Fennel

Ommegang Belgian Abbey Ale

Chocolate Gateau

Blackberry- Coffee Jam

Three Philosophers Belgium Quadruple Ale

\$42

Tax and Gratuity not included