



The Heights & New Belgium Present...

THE HEIGHTS BEER DINNER

Join The Heights and
Chef Cameron Cousin for
a unique 7-course dining
experience; paired with
New Belgium's signature beers.

Spiced Nuts (*Fat Tire Amber Ale*)

House Smoked Pennsylvania Trout Salad
orange segments, celery leaf, pickled radish
(*Ranger IPA*)

Braised Pork Cheek Perogi
seared wild mushrooms, horseradish crème fraiche
(*Belgo IPA*)

Pan Seared Diver Sea Scallops
charred cauliflower, romesco sauce,
Peruvian fingerling potatoes
(*Trippel Belgian Style Ale*)

Duo of Beef
local strip loin, braised short rib,
baby carrots, Brussel sprouts, cipollini onions
(*1554 Enlightened Black Ale*)

Local Cheese Board
fig & bacon jam, pumpernickel crostini
(*Prickly Passion Saison*)

Assorted Truffles
(*Snow Day Winter Ale*)



**Tuesday, January 24th
7:00 pm**

\$50/person
tax & gratuity not included

Only 20 seats available

**For Reservations:
202-797-7227**

