



Media Advisory

Celebrate Mardi Gras Cajun-style with Gritty's Brew Master Ed Stebbins



www.grittys.com

WHAT: "Fat Tuesday Beer Dinner" at Gritty McDuff's (www.grittys.com)

WHERE: Gritty McDuff's Lewiston/Auburn Pub 68 Main St. Auburn, Maine

WHEN: Tuesday, February 24, 6-8 p.m.

DETAILS: Gritty McDuff's Fat Tuesday Beer Dinner will begin with cocktails from 6-6:30 pm, followed by a five-course Mardi Gras dinner prepared by Gritty's Executive Chef Dave French. Each tempting course will be paired with a specially selected Gritty's beer. The festive dinner will be followed by live Cajun-style music from the "Jumb 'ales," who will teach Cajun dancing and entertain the crowd with Mardi Gras fun facts.

Throughout the evening, Gritty McDuff's Brew Master Ed Stebbins will entertain and educate his guests about the beers paired with each course, beer history, brewing techniques and lore – and the colorful history of Gritty McDuff's, Maine's first brew pub to open after Prohibition. Don't miss this highly entertaining evening and delicious dinner featuring gumbo, short ribs, Gritty's Black Fly Stout cake and more.

Just \$30 per person. Call Gritty's L/A Brew Pub at (207/376-2739) for reservations. For further information, visit www.grittys.com.

GRITTY McDUFF'S FAT TUESDAY BEER DINNER

COURSE 1

SEAFOOD SHOOTER

Fresh Maine lobster & crab set in a spicy tomato juice
Paired with Pub Style Pale

SMOKED PORK GUMBO

A classic Cajun dish kicked up with our 21 IPA
Paired with Black Fly Stout

ALE BRAISED DUCK SAUSAGE & MAINE BLUEBERRY SALAD

Served over fresh spinach, grape tomatoes and pickled hops with a Maine blueberry vinaigrette
Paired with Best Brown

BEEF SHORT RIBS

Slow roasted and finished with a Black Fly Stout demi glaze, served over horseradish grits with baby carrots
Paired with Gritty's new 21 IPA

BLACK FLY STOUT CAKE

The stout adds depth to this rich chocolate cake layered with chocolate ganache
Paired with Mead

For additional resources, or to schedule an interview with Publican Richard Pfeffer or Vice President and Master Brewer Ed Stebbins, contact Ann Ewing at 207-699-5504 or ann@frontburnerpr.com. Downloadable images and logos are available at www.frontburnerpr.com/grittys.