



**For Immediate Release**  
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## **PORTLAND'S VIGNOLA TO LAUNCH BELGIAN BEER DINNER SERIES ON OCTOBER 17<sup>TH</sup>**

**Portland, ME** – Lee Skawinski, Executive Chef and Co-owner of Portland, Maine's acclaimed Vignola restaurant ([www.vignolamaine.com](http://www.vignolamaine.com)), today announced Vignola's upcoming monthly Belgian Beer Dinner series. The first dinner in the series, which will showcase three special Belgian ales, will be held **Wednesday, October 17<sup>th</sup>**. Two seatings, at **5:30 pm** and **8:00 pm**, will be available for the dinner.

"At our October 17<sup>th</sup> event, we'll be showcasing some of the best beers from Belgium, along with some fantastic Belgian-style ales," he said. "These beers are crafted to pair quite well with food, so at our events, we'll go beyond simply sampling the beers by preparing dishes that bring out the best in each beer."

Featured selections at the October 17<sup>th</sup> event will include "Delirium Tremens," a strong, pale ale from Brouwerij Huygh (9% alcohol); "Gouden Carolus," a strong, dark ale from Brouwerij Het Anker (8% alcohol); "Kasteelbeir," a "quadrupeel" ale (11% alcohol) from Brouwerij Van Honsebrouck; and Framboise Lambic, St. Louis, Raspberry Fruit Beer (4.5% alcohol). On hand at the event to discuss each beer and their unique histories will be Bruce Wright of Wetten Importers.

"If folks are fans of Belgian ales, they're in for a treat with this first Belgian beer dinner in our series," noted Skawinski. "We think guests will leave their tables with a real appreciation of how these three Belgian ales pair perfectly with certain hearty food combinations."

Planned menu items for the October 17<sup>th</sup> event include Shrimp and Zucchini Fritters with White Ale Remoulade; Slow-roasted Duck Legs with St. Louis Kreik "Cherry" Lambic Glaze and Pickled Beets; and, a choice of Roasted Salmon with Leeks, Thyme and White Ale-braised Cabbage, Fennel and Endive, or "Tripel" Ale-Braised Quail and Bacon Braised with White Ale, Sour Cream Potato and Braised Cabbage. Dessert will be a Coffee Porter Chocolate Bread Pudding with White Ale Gelato and a Blackberry Mead Sauce.

The October 17<sup>th</sup> event is the first in a series of monthly Belgian beer events to be held throughout this fall and winter, according to Skawinski. Upcoming events include additional Belgian Beer Tastings on Wednesday, November 14<sup>th</sup>, and Wednesday, December 5<sup>th</sup>, as well as Vignola's Second Annual Beer & Cheese Tasting on Saturday, January 19<sup>th</sup>.

"Our beer and wine dinners at Vignola always prove to be a great draw," said Skawinski. "We're guessing that our upcoming Belgian Beer Dinner series will prove no exception."

Reservations are required, and seating is limited. For details, contact Vignola at (207) 772-1330. \$50.08 per person (includes tax + gratuity)

For further information or photos, or to request an interview with Chef Lee Skawinski, contact Jen Beltz at Front Burner PR, Ph: (207) 699-5500, [jen@frontburnerpr.com](mailto:jen@frontburnerpr.com).

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