

# Skip the Easter Ham and Hop into Julians for a Vintage Beer Dinner



## Dinner, but more importantly drinks

Providence's acclaimed restaurant, Julians, previously featured on Food Network's "Rachel's Vacation," is hosting their Vintage Beer Dinner celebrating their 20th anniversary, on April 20 at 6pm. Located in the heart of Providence, they are known for serving creative comfort foods and on Sunday night, they will not disappoint.

It will certainly be a special evening, featuring rare and unique selections from their cellar. They will offer deliciously paired courses served with top-notch drinks. Their featured drinks include 2008 St. Feuillien Tripel (Belgian tripel), 2005 Schneider Aventinus Weizenbock (wheat dooppelbock) and 2008 Southern Tier Cuvee 1 and 2 (oak aged American strong ale). In addition to those, they will serve 2009 Dogfish Head Black and Blue (Belgian-style golden ale fermented with black raspberries and blueberries), 2009 & 2012 North Coast Old Stock Ale (English style old ale), 2012 Brooklyn Black Ops (barrel aged imperial stout spiked with champagne yeast), and Firestone Walker 14,15 and 16.

Their combination of a laid-back atmosphere and unique beers on draft will make for a memorable celebration. Reservations are a must and space is limited, so reserve your spot today! Reservations can be made over the phone or in person at the restaurant.

Julians, April 20th, 213 Broadway, Providence 401-861-1770