



# The Delaware River and Bay Authority NEWS RELEASE

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For Immediate Release

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## **Cape May – Lewes Ferry Partners with Local Craft Breweries** ***New Beer Dinners Pair Fine Food, Ferry Fun, and Flights of Local NJ Craft Brews***

(North Cape May, NJ) Looking to tempt your taste buds and shake off the cold? The Ferry has your ticket to a Landside Cape May culinary extravaganza! Sit back, relax, and enjoy a full-course dinner complete with local craft brew selections on January 8, 2015 when the Cape May-Lewes Ferry hosts its first ever “Ferry Beer Flight Dinner.” The Ferry has partnered with Cape May Brewery to host this first-ever unique dinner and beer pairing inside the Sunset Lounge of the Cape May Ferry Terminal. The cost for the all-inclusive dinner, which begins with the chef’s selection of Hors d’ oeuvres at 5:30 p.m., is \$50 per person.

According to Kevin Cliggett, Cape May Terminal Manager, the Ferry Beer Flight Dinners are that unique remedy for residents and visitors looking to stay warm while getting out during the dim days of January. “There’s no better antidote to the winter blues than a dark ale, or blond brew,” states Cliggett. “This new event is beer’s equivalent to wine tastings,” Cliggett added. “Our chef has prepared a special menu that perfectly pairs with the Cape May Brewery’s unique craft offerings to enhance the dining experience. We hope these events not only highlight the Sunset Lounge at the Cape May Terminal, but also promote the craft brewing industry in Cape May County.”

“I am excited that the DRBA has chosen us to kick-off their first beer pairing dinner,” said Ryan Krill of Cape May Brewing Company. “It will showcase the flavors of our beer how wonderfully they pair with a gourmet meal.”

Festivities kick off at 5:30 PM with a reception, including Chef’s Selection of Hors d’ oeuvres with “cocktail” tastings of ***Cape May Brewery’s Blonde Ale*** and ***Coastal Evacuation***. The reception is followed by Seared Scallops St. Jacques paired with award-winning ***Cape May IPA***.

The salad course features Seasonal Greens, Assorted Artisan Cheeses, Poached Pears and Toasted Pumpkin Seeds with a Double IPA Dressing. The Entrée includes Mixed Grill with Grilled Pork Tenderloin & Breast of Chicken, Roasted Root Vegetables, Farro Risotto. The salad and main entrée are paired ***with Cape May Brewery’s Devil’s Reach***.

To conclude the dinner, enjoy Warm Flourless Chocolate Cake with Caramel Sauce and Chantilly paired with ***Honey Porter***. Cliggett added that a Cape May Brewery representative will attend the January 8 event to discuss the various beer styles served at the dinner.

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Due to limited capacity and anticipated popularity of the event, reservations are required. To reserve tickets for any one of the special beer dinners, please contact our Guest Services Department at 1-800-643-3779 (FERRY) during the 8:30 AM to 4:30 PM, Monday-Friday.

Two additional “Ferry Beer Flight Dinners” are scheduled for the second Thursday in February and March. Tuckahoe Brewing Company will be featured on February 12 while guests will enjoy Flying Fish Brewing Company selections on March 12. The menu selections will vary for each special beer pairing dinner.

### **About the Cape May-Lewes Ferry**

The Cape May – Lewes Ferry is owned and operated by the Delaware River and Bay Authority, a bi-state governmental agency created by Compact in 1962. The Ferry is open year-round and has carried more than 43 million passengers since its inception on July 1, 1964. In 2013, the ferry service, which connects Victorian Cape May, New Jersey, and historic Lewes, Delaware, transported approximately 275,000 vehicles and nearly 1 million passengers. For schedule, rates and other program information, please visit the ferry’s website at [www.CMLF.com](http://www.CMLF.com), or call toll free, 800-643-3779. Like us on Facebook or follow us on Twitter @CMLFerry.