

TUESDAY, OCTOBER 21st, 2009, 7PM

Welcome to our October Beer and Food Pairing Dinner Featuring
STONE BREWING COMPANY, Escondido, California



STONE[®]
BREWING CO.

MENU

*Marinated vegetable salad with grilled peppers,
green beans, hearts of palm, and olives.*

Paired with Stone 'Belgian Style Triple Ale' (9.5% ABV, Belgian Style Triple Ale)
Collaboration brew. Brewers: Peter Zien of AleSmith Brewing, San Diego, Mikkel Bjergsø
of Mikkeller Brewing, Denmark, Mitch Steele of Stone Brewing, San Diego.

Mussels with cilantro, ginger, kaffir lime leaf.

Paired with Stone 'Stone Cali-Belgique IPA (Cali-België)' (6.9% ABV, IPA W/Belgian Yeast)
'We carefully selected a Belgian yeast strain that illuminates a fascinating new aspect of the beer
that is otherwise quite simply Stone IPA.' The result is both completely new and different,
while still being recognizable as a Stone Brew – and Stone IPA in particular. Think of it as
an otherwise identical twin to Stone IPA that was raised in a Belgian culture. Literally.'

Hasselpfeffer (rabbit stew) over herb spätzle.

Paired with Stone '09.09.09 Vertical Epic Ale' (8.6% ABV, Belgian Style Ale/Tripel)
'The Stone 09.09.09 Vertical Epic Ale is a bit of departure from the last two Stone Vertical Epic
Ale editions, which were golden in color. The newest one can best be described as a Belgian
style Imperial Porter. The beer is deep brown, with intense roasted character provided by
chocolate malt. This is quite a complex and layered beer. Bold and smooth chocolate malt
flavors combine with a Belgian yeast lending tropical fruit/banana flavors and hints of
spiciness, all complemented by citrus notes from an addition of tangerine peel.'

Wild mushroom stuffed pepper.

Paired with Stone 'Arrogant Bastard' (7.2% ABV, American Strong Ale)
'This is an aggressive beer. You probably won't like it. It is quite doubtful that you have
the taste or sophistication to appreciate an ale of this quality and depth.'

Roasted pork tenderloin with chestnut gravy on dark rye rounds.

Paired with Stone 'Special Holiday Ale' (9.0% ABV, Spiced Ale)
Collaboration brew. BREWERS: Ron Jefferies of Jolly Pumpkin Artisan Ales, Michigan,
Kjetil Jikiun of Nøgne-Ø, Norway, Mitch Steele of Stone Brewing Co., San Diego

Double secret dessert course.

"You're Not Worthy"™