

**TUESDAY FEBRUARY 9th, 2010 7PM**

**Welcome to our February Beer and Food Pairing Dinner Featuring  
A COLLABORATION OF BREWERS**

## MENU

***Summer roll with Thai curry paste, bean sprouts, peppers, and Asian pear***  
Paired with Brooklyn-Schneider 'Hopfen-Weisse'  
(8.5% ABV, Specialty)

'In May 2007, Garrett Oliver traveled to the 400 yr-old Schneider brewery in Kelheim, Germany, to brew Schneider-Brooklyn Hopfen-Weisse. This was dry-hopped with the local Hallertauer Saphir hop variety. In July, Drexler brought his yeast to Brooklyn and brewed Brooklyn-Schneider Hopfen-Weisse, choosing the American Amarillo and Palisade varieties for the dry-hopping. Now you can taste the result, the latest beer in our Brewmaster's Reserve series. The beer has a full orange color and the aromatics pair the banana and clove notes from the Schneider yeast with the mango and citrus qualities of the hops. The bitterness is robust but balanced, and the beer has a clean, hoppy finish. Brooklyn-Schneider Hopfen-Weisse pairs well with Caribbean seafood preparations, crab cakes, jerk chicken, Thai cuisine, Szechuan cooking and many Mexican dishes.'

***Warm spinach salad with roasted chestnut,  
black walnut, caraway rye crouton***

Paired with Stone/Nøgne Ø/Jolly Pumpkin 'Special Holiday Ale' (9.0% ABV, Winter)  
Special Holiday Ale brewed with spices. Chestnuts, Juniper Berry, White Sage, and Caraway Seed.

***City chicken w/cabbage and noodles***

Paired with Avery Collaboration Not Litigation (8.97% ABV, Specialty)

'Salvation. The name of two intricate Belgian-style ales created by us, Vinnie Cilurzo of Russian River Brewing and Adam Avery of Avery Brewing. After talking about it for over 2 years we finally decided to pull the trigger and Vinnie flew out to Avery to brew his Salvation exactly as he does in his brewery. This was blended with Avery's Salvation December 11th, 2006. We hope you enjoy it as much we enjoyed brewing and blending it.'

***Smoked beef tenderloin with imported gouda fondue***

BrewDog Stone Bashah (10% ABV, Black Belgian-style IPA)

(commercial description does not reflect style description/attributes)

***Turkey mole with hominy***

Paired with Sierra Nevada/Dogfish Head Life & Limb (10.2% ABV, Specialty)

'LIFE - this living ale is naturally carbonated to enhance complexity, refinement, and to encourage aging. LIMB - for the birch and maple trees, who's syrup gives this unique ale its flavor and symbolizes the collaboration between Sierra Nevada and Dogfish Head. We are proud to share our Life and Limb with it's thousands of other branches who collectively comprise the craft brewing family tree. Sip slowly with friends and loved ones; savor long - because one could do better than be a swigger of birches.'

***Dessert tart with raspberries and milk chocolate crème patisserie***

Paired with Two Brothers 'Moaten' (6.0% ABV, Specialty)

A collaboration beer between Two Brothers Brewing and Urthel Brewery. An oak aged sour Flemish red ale.