

TUESDAY MARCH 9th, 2010 7PM

**Welcome to our March Beer and Food Pairing Dinner Featuring
Two Brothers Brewing Company, Warrenville, Illinois**

MENU

Spent grain bread with roasted pepper hummus

Paired with Two Brothers 'Ebel's Weiss' (4.9% ABV, German-style Hefeweizen)

'Ebel's Weiss beer is a very traditional German Hefeweizen that is naturally unfiltered. It has wonderful malt sweetness and a soft aroma of clove, vanilla, and banana. This deep golden colored weiss will make you think you are in Bavaria.'

Asparagus and hearts of palm with hazelnut vinaigrette

Paired with Two Brothers 'Domaine DuPage' (5.9% ABV, Bière de Garde)

'Domaine DuPage is a rural, northern France, amber colored ale. This well balanced beer is full and sweet up front with caramel, toasty, and fruity characters. The finish has a gentle floral and spicy hop balance that cleanses the palate.'

Artisan cheese course

Paired with Two Brothers 'Bare Tree Weiss Wine' (11% ABV, Barleywine)

'This unique Barley Wine Style beer is brewed with 57% wheat, 43% barley, and German hops. We boil the 25.2° Plato wort for three hours. Then we start the fermentation with our Hefe Weizen yeast and finish it with a Scottish Ale yeast. Bare Tree is then oak aged for over one year before its release. The resulting product is extremely complex with flavors of caramel, melon, apricot, vanilla, oak, black pepper, and subtle banana. The flavors come in large part from the raw ingredients and this will vary from year to year.'

Lamb and Israeli couscous stuffed cabbage

Paired with Two Brothers 'The Bitter End' (5.2% ABV, American Pale Ale)

'The Bitter End is a classic American pale ale that has a subtle malt character and noticeable hop flavor and aroma. We use three American hop varieties to add a citrus and floral hop complexity making this an incredibly drinkable beer.'

Chile rubbed duck breast with soba noodles

Paired with Two Brothers 'Cane and Ebel' (7% ABV, American Strong Ale)

'This unique red rye beer is full of hop flavor and aroma. We add 70 pounds of Thai palm sugar to each batch. The sugar does not add much sweetness to the beer, but rather a fruity and vanilla-like flavor. A new hop variety call Summit is really showcased here.

This 18% alpha hop is also very aromatic which gives a pungent citrus aroma.

Then we heavily dryhopped the beer with Simcoe.'

Brie and apple quesadilla with sweet salsa

Paired with Two Brothers 'Northwind' (8.5% ABV, Imperial Stout)

'This deep dark delight harkens back to the days when such brews were shipped to the Imperial Court of Russia. With a firm roasty maltiness balanced against a generous helping of hops, Northwind has what it takes to stand up to the worst its namesake can dish out! Enjoy it by a roaring fire. Formerly called Iditarod Imperial Stout.'