



BEER AND CHOCOLATE PAIRING

Friday February 13, 2009

The Cathedral Hill Hotel

Featuring

**TCHO Artisan Chocolates and
Fine Ales of Belgium and Britain**

Reception

6:30 PM

Chefs Hors D'Oeuvre Accented with Chocolate

Blanche de Bruxelles and Young's Double Chocolate Stout

Dinner

7:30PM

First Course

**Carpaccio of Seared Sea Scallop with Saffron Vanilla and "Citrus"
Chocolate Sauces**

Malheur 10

Second Course

**Burrata Cheese with Poached Pear, Pistachios and "Nutty"
Chocolate Pear Vinaigrette**

Malheur Brut

Third Course

**Slow Braised Berkshire Pig Short Rib with "Chocolatey" Chocolate
Parsnip Flan and Dr Pepper Jus**

Malheur Brut Noir

Fourth Course

**Eggnog Pannacotta, Compote of Black Mission Figs and Cocoa Nibs
with "Fruity" Chocolate Coulis**

Malheur 12

\$95 Per Person inclusive of Tax and Gratuity

Please Make Reservations at

www.beer-chef.com

Bruce D. Paton CEC