



THE BEER CHEF
Presents
Dinner with the Brewmasters
Sunday April 20, 2008
The Cathedral Hill Hotel
Featuring
Five Guys and a Barrel
Allagash, Avery, Dogfish Head, Lost Abbey and Russian River

Reception
6:30 PM
Beer Chef's Hors D'Oeuvre Selection

Allagash White and Russian River Blind Pig

Dinner
7:30PM

First Course

Citrus Cured Curraun Blue Sea Trout with Accoutrements

Dogfish Head 90 Minute IPA and Avery The Maharaja

Second Course

Selection of Artisanal Cheeses with House Made Condiments

Allagash Interlude and Russian River Supplication

Third Course

A Study in Duck

Port Brewing Cuvee de Tomme and Dogfish Head Palo Santo Marron

Fourth Course

Warm Chocolate Mocha Cake with Blood Orange Sabayon and Fig Syrup

Avery The Beast Grand Cru and Lost Abbey Older Viscosity

Toast

Isabelle Proximus

\$95 per Person Inclusive of Tax and Gratuity

Please Make Reservations by April 10, 2008

At www.beer-chef.com

Bruce D. Paton CEC

Executive Chef