



**Dinner with the Brewmaster
Tuesday January 24, 2012
Hudson Restaurant on College Avenue**

**Featuring
The Unique Beers of
Oakland Brewing Company**

Reception

7:00PM

Chef's Hors D'Oeuvre

Dinner

7:30PM

First Course

**Duet of Marin Miyagi Oysters
Crispy Fried with Celery Root Remoulade and On the Half Shell with
Citrus Jalapeno Mignonette**

Dark Night Oatmeal Stout

Second Course

**Roasted Beets
House Made Ricotta, Micro Arugula, Champagne Vinaigrette**

Huge Action Harvest Ale

Third Course

**Grilled Venison Loin
Bone Marrow Flan, Douglas Fir, Natural Jus**

Five and Dime IPA

Fourth Course

**Flourless Chocolate Cake
Candied Cherries, Caramel, Maldon Sea Salt**

Les Joues Roses (Rosy Cheeks) Belgian Style Ale

**Executive Chef Doug Borkowski
Consulting Chef Bruce D. Paton**

\$75 per Person

Seating Limited

Reservations 510-595-4000