



THE BEER CHEF
Presents
Dinner with the Brewmaster
Friday May 25, 2007
The Cathedral Hill Hotel
Featuring
The Unique Beers of Rob Tod
Allagash Brewing Co

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

Dinner
7:30PM
First Course
Chef's Selection of Cheeses with Traditional Accompaniments

Allagash Interlude

Second Course
Medallions of Dayboat Scallop with Anise Cured California King Salmon,
Fennel, Corn and Morel Mushrooms

Allagash Odyssey

Third Course
Cutlets of Slow Roasted Lamb with Fingerling Potato Risotto and Bing
Cherry Compote

Allagash Inoculator

Fourth Course
Banana Upside Down Cake with Butterscotch Mascarpone

Allagash Curieux

\$85 per Person Inclusive of Tax and Gratuity

Please Make Reservations by May 17, 2007

At www.beer-chef.com

Bruce D. Paton CEC
Executive Chef