



**THE BEER CHEF**  
Presents  
**Dinner with the Brewmaster**  
**Friday July 18, 2008**  
**The Cathedral Hill Hotel**  
Featuring  
**The Unique Beers of Bear Republic Brewing Co**

**Reception**

6:30 PM

**Beer Chef's Hors D'Oeuvre Selection**

*Extra Pale Ale*

**Dinner**

7:30PM

**First Course**

**Confit of Fresh Gulf Prawns with Avocado, Banana Salsa and Mango  
Chipotle Sauce**

*Belgian Wit*

**Second Course**

**Roasted Baby Chicken with Artichokes, Heirloom Tomatoes, Fingerling  
Potatoes and Cilantro Aioli**

*Racer 5 IPA*

**Third Course**

**Cutlets of Slow Roasted Lamb with Top Shelf Mac N Cheese and Cacao Nib  
Beurre Rouge**

*Black Mamba*

**Fourth Course**

**Poached Honey Crisp Farms White Nectarine with Whipped Mascarpone  
and Blueberry Compote**

*Quadrupel Aged in a Cognac Barrel*

**\$80 per Person Inclusive of Tax and Gratuity**

**Please Make Reservations by July 14, 2008**

**At [www.beer-chef.com](http://www.beer-chef.com)**

**Bruce D. Paton CEC**

**Executive Chef**