



BEER AND CHOCOLATE PAIRING

Friday February 15, 2008

The Cathedral Hill Hotel

Featuring

Artisanal Chocolate and

Fine Belgian Ales

Reception

6:30 PM

Chefs Hors D'Oeuvre Accented with Chocolate

Bosteels Tripel Karmeliet and Urthel Hop It

Dinner

7:30PM

First Course

**Roasted Quail with Glazed Parsnips and Ginger Chocolate Port
Sauce**

Koningshoeven Bock

Second Course

Lobster Cake with Milk Chocolate Beurre Blanc and Banana Salsa

St. Feullien Cuvee De Noel

Third Course

**Braised Creekstone Farms Angus Short Rib with Sweet Potato Flan
and Dark Chocolate Ancho Chile Jus**

De Koningshoeven Quadrupel

Fourth Course

Ménage au Quatre in Chocolate

Urthel Samaranth

\$90 per Person Inclusive of Tax and Gratuity

Please Make Reservations

At www.beer-chef.com

Bruce D. Paton CEC