



**BEER AND CHOCOLATE PAIRING**

**Friday February 13, 2009**

**The Cathedral Hill Hotel**

**Featuring**

**TCHO Artisan Chocolates and  
Fine Ales of Belgium and Britain**

**Reception**

**6:30 PM**

**Chefs Hors D'Oeuvre Accented with Chocolate**

*Blanche de Bruxelles and Young's Double Chocolate Stout*

**Dinner**

**7:30PM**

**First Course**

**Carpaccio of Seared Sea Scallop with Saffron Vanilla and "Citrus"  
Chocolate Sauces**

*Malheur 10*

**Second Course**

**Burrata Cheese with Poached Pear, Pistachios and "Nutty"  
Chocolate Pear Vinaigrette**

*Malheur Brut*

**Third Course**

**Slow Braised Berkshire Pig Short Rib with "Chocolatey" Chocolate  
Parsnip Flan and Dr Pepper Jus**

*Malheur Brut Noir*

**Fourth Course**

**Eggnog Pannacotta, Compote of Black Mission Figs and Cocoa Nibs  
with "Fruity" Chocolate Coulis**

*Malheur 12*

**\$95 Per Person inclusive of Tax and Gratuity**

**Please Make Reservations at**

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

**Bruce D. Paton CEC**