



**THE BEER CHEF**  
Presents  
**Beer and Chocolate Dinner**  
**At The Pavilion by the Bay**  
**Treasure Island**  
**Friday February 12, 2010**  
Featuring  
**Five Distinctive Craft Beers from**  
**Northern California**  
**And TCHO Artisan Chocolate**

**Reception**  
6:30 PM  
Beer Chef's Hors D'Oeuvre Selection  
*Bear Republic Cuvée de Beer Week*

**Dinner**  
7:30PM

**First Course**  
Cocoa Crusted Lobster Cake with Foie Gras Emulsion  
*Lagunitas 2008 Hairy Eyeball*

**Second Course**  
Slow Roasted Breast of Duck with Dried Cherry Chocolate Compote  
*Russian River Consecration*

**Third Course**  
Chocolate Six Spice Crusted Angus Short Ribs Braised in Imperial Stout  
*Speakeasy Scarface Imperial Stout*

**Fourth Course**  
Molten Chocolate Cake with Caramel Sabayon and Fleur de Sel  
*North Coast Old Rasputin XII*

**\$125 per Person Inclusive of Tax and Gratuity**  
**Please Make Reservations by February 5, 2010**  
**At [www.beer-chef.com](http://www.beer-chef.com)**

**Bruce D. Paton CEC**  
**Executive Chef**