



BEER AND CHOCOLATE PAIRING

Tuesday February 11, 2014

Hopwater Distribution

Featuring

Fine Ales of Firestone Walker

Reception

6:30 PM

Chefs Hors D'Oeuvre Accented with Chocolate

Pale 31 and Velvet Merlin

Dinner

7:30PM

First Course

**Seared Sea Scallop, Dungeness Crab Compote, Black Trumpet
Mushrooms, Citrus Nage, Chocolate Balsamic Reduction**

Velvet Merkin Bourbon Barrel Aged Oatmeal Stout

Second Course

**Cypress Grove Truffle Tremor, Rye Toast, Salami de Cacao, Hobbs
Bacon Mocha Jam**

Wookey Jack Black Rye IPA

Third Course

**Braised Niman Ranch Pork Cheeks, Risotto de Birria, Fennel
Gremolata, Gianduja Demi-Glace**

Anniversary XVII

Fourth Course

Warm Horchata Pudding, Sucaba Ice Cream, Cacao BBQ Sauce

Sucaba Barleywine

\$85 Per Person inclusive of Tax and Gratuity

<https://www.eventbrite.com/e/reserve-series-dinner-with-firestone-walker-and-beer-chef-bruce-paton-tickets-9973837015>

Bruce D. Paton CEC