



**THE BEER CHEF**  
Presents  
**Dinner with the Brewmasters**  
**Friday August 31, 2007**  
**The Cathedral Hill Hotel**  
**Collaboration Dinner**  
Featuring  
**Adam Avery of Avery Brewing**  
And  
**Vinnie Cilurzo of Russian River Brewing**

**Reception**

6:30 PM

**Beer Chef's Hors D'Oeuvre Selection**  
*Avery IPA and Blind Pig IPA*

**Dinner**

7:30PM

**First Course**

**Torchon of Foie Gras with Egg Nog Brioche Toast and Vanilla Poached Stone Fruit**

*Avery Salvation and Russian River Salvation*

**Second Course**

**Pan Roasted Skate Filet with Ginger Butter and Spicy Cilantro Pesto**

*Avery The Majarajah and Russian River Pliny the Elder*

**Third Course**

**Olive Oil Poached Breast of Duck with Confit "Shepherds Pie", Corn Fig Relish and Orange Gastrique**

*Avery The Reverend and Russian River Damnation Batch 23*

**Fourth Course**

**Chocolate Collaboration**

*Avery Fourteen and Russian River Toronado Anniversary Ale*

*Collaboration Toast*

**\$85 per Person Inclusive of Tax and Gratuity**

**Please Make Reservations by August 23, 2007**

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

**Bruce D. Paton CEC**

**Executive Chef**