



THE BEER CHEF

Presents

Dinner with the Brewmaster

Friday November 22, 2013

Honey Bistro

Featuring

The Finely Crafted Ales

Of

North Coast Brewing Company

Reception

6:30 PM

Beer Chef's Hors D'Oeuvre Selection

Red Seal Ale and Prangster

Dinner

7:30PM

First Course

Trio of Seafood Preparations

Twenty Fifth Anniversary Ale

Second Course

**Pepper Cress, Cypress Grove Goat Cheese, Duck Prosciutto, Satsuma
Mandarins**

Le Merle Saison

Third Course

**Duck Breast, Confit, Liver Mousse, Bloomsdale Spinach, Scarlet Turnips,
Citrus Gastrique**

Grand Cru

Fourth Course

**Persimmon Carpaccio, Toasted Nutmeg Ice Cream, Fleur de Sel Caramel
Sauce**

Class of 88 Barley Wine

\$80 per Person Inclusive of Tax and Gratuity

For Reservations Call Sam's Diner 415-626-8590

www.bayareabeerchef.com

Bruce D. Paton CEC