



THE BEER CHEF
Presents
Dinner with the Brewmaster
Slow Food Nation Weekend Kick Off
Thursday August 28, 2008
At The Cathedral Hill Hotel
Featuring
The Unique Beers of Stone Brewing Co

Reception
6:30 PM
Beer Chef's Hors D'Oeuvre Selection

Stone Pale Ale

Dinner
7:30PM

First Course

**Jumbo Day Boat Scallop with Dungeness Crab, California Osetra Caviar
and Capay Farms Yellow Doll Watermelon Gazpacho**

Stone Epic Ale 08.08.08

Second Course

**Tenderloin of Berkshire Pork with Bellwether Farms Pepato Cheese Ravioli
and Ancho Chile Jus**

Stone Ruination IPA

Third Course

**Scharffen Berger Chocolate Pudding Cake with Crème Anglaise and
Compote of Honey Crisp Farms Mariposa Plums**

Stone Twelfth Anniversary Bitter Chocolate Oatmeal Stout

\$85 per Person Inclusive of Tax and Gratuity
Please Make Reservations by August 21, 2008
At www.beer-chef.com

Bruce D. Paton CEC
Executive Chef