



**Dinner with the Brewmaster
Tues August 14, 2012
Toast Wine Lounge
Featuring
The Innovative Beers of
Oakland Brewing Company**

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

Sticky Zipper IPA

**Dinner
7:30PM
First Course**

**Olive Oil Poached Local Halibut, Ginger Butter, Salmon Caviar
*Huge Action Harvest Amber***

Second Course

Marin Sun Farms Pork Filet Mignon, Summer Beans, Peach Salsa

Tower of Sour

Third Course

Chocolate Stout Cake, Espresso Crème Anglaise, Cocoa Nib Tuile

Crater Impact Imperial Stout

**Executive Chefs Bruce D. Paton and Rebecca Boice
\$75 per Person
Seating Limited**

**For Reservations Please Call
Todd O'Leary at 415-370-8573**