



**Dinner with the Brewmaster
Monday June 25, 2012
Oliveto Restaurant
Featuring
The Innovative Beers of
Widmer Brewing Company**

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

Nelson Imperial IPA

**Dinner
7:30PM
First Course**

**Swordfish Conserva, Jalapeno Remoulade, Wild Arugula, Fried Cippolini
Onions**

Rotator Series Shaddock IPA

Second Course

Wolfe Ranch Quail, Torchon of Smoked Foie Gras, Pumpernickel Toast

Kill Devil Brown Barrel Aged Ale

Third Course

**Magruder Ranch Sirloin Steak, Roasted Corn, Nebrodini Mushroom,
Pepper Cress**

Brrrbon Ale

Fourth Course

Tiramisu of Framboise Soaked Lady Fingers and Imperial Stout Mousse

Raspberry Imperial Stout

**Executive Chefs Jonah Rhodehamel and Bruce D. Paton
\$90 per Person
Seating Limited
Reserve at 510-547-5356**