



BEER AND CHOCOLATE PAIRING

Friday February 16, 2007

The Cathedral Hill Hotel

Featuring

Artisanal Chocolate and

Fine Trappist Ales

Reception

6:30 PM

Chefs Hors D'Oeuvre Accented with Chocolate

Orval and Chimay Cinq Cents

Dinner

7:30PM

First Course

Lobster Bisque infused with Milk Chocolate and Crème Fraiche

Westmalle Dubbel and Chimay Premiere

Second Course

Breast of Squab with Sweet Potato Chocolate Flan and Natural Jus

Rochefort 6 and Westmalle Tripel

Third Course

Angus Beef Short Ribs Braised in Chimay with Parsnip Puree and

Dark Chocolate Port Wine Reduction

Chimay Grand Reserve and Rochefort 8

Fourth Course

Exploration of Chocolate Delights

Rochefort 10 and De Koningshoeven Quadrupel

\$85 Per Person Inclusive of Tax and Gratuity

Please Make Reservations by Feb 8, 2007

Bruce D. Paton CEC

Executive Chef

415-674-3406

We Also Have a \$79 Room Rate