

# The Beer Chef

Presents

## Dinner with the Brewmaster

Monday September 18, 2006

At the Cathedral Hill Hotel

# The Tion Dinner

featuring

The Innovative Beers of  
Russian River Brewing's Vinnie Cilurzo

## Coming Event

Active, Associate, Retired,  
Junior Members & Guests

Host: Executive Chef Bruce D. Paton, CEC

Reservations: CAPC Office  
(415)874.3900

or  
Clyde Serda (510)769.8422

Charge: \$80

6:30 pm

Reception

Beer Chef's Hors d'Oeuvre  
Redemption Ale

7:30 pm

First Course

Warm Salad of Lobster, Foie Gras,  
Sausalito Springs Watercress and Banana Vinaigrette

**Damnation Ale**

Second Course

Atlantic Skate, Potato Wrapped Sweetbread,  
Sauce Gribiche and Micro Greens

**Temptation Ale**

Third Course

Slow Roasted Breast of Maple Leaf Farms Gold Label Duck  
with Humboldt Fog Flan and Confit of Mission Figs

**Supplication Ale**

Fourth Course

Chocolate Bread Pudding with Blood Orange

Crème Anglaise

**Salvation Ale**