



## **THE BEER CHEF**

**Presents**

**Dinner with the Brewmaster**

**Friday October 20, 2006**

**The Cathedral Hill Hotel**

**Featuring**

**The Unique Beers of Tomme Arthur**

**Port Brewing Co**

**Reception**

**6:30 PM**

**Beer Chef's Hors D'Oeuvre**

*Wipeout IPA*

**Dinner**

**7:30PM**

**First Course**

**Duck Pozole Terrine with Citrus Herb Salad**

*Red Barn Ale*

**Second Course**

**Roasted Corn Soup with Gulf Prawns and Heirloom Tomato Salsa**

*Cuvee de Tomme*

**Third Course**

**Duet of Lamb**

*Lost and Found Ale*

**Fourth Course**

**Flourless Chocolate Cake with Chile Ancho**

*Angels Share Barrel Aged Barleywine*

**\$65 Per Person Inclusive of Tax and Gratuity**

**Please Make Reservations by Oct 11, 2006**

**Bruce D. Paton CEC**

**Executive Chef**

**415-674-3406**