



**THE BEER CHEF**

Presents

**The Chefs Association of the Pacific Coast  
Dinner with the San Francisco Brewers Guild  
Monday October 20, 2008  
At The Cathedral Hill Hotel  
Featuring Sheana Davis of The Epicurean Connection  
A Beer and Cheese Pairing Education**

**Reception**

**6:30 PM**

**Beer Chef's Hors D'Oeuvre Selection and Cheese Tasting**

*A Selection of Beers from the S F Brewers Guild*

**Dinner**

**7:30PM**

**First Course**

**Puree of Sugar Pie Pumpkin with Gratin of Beehive Full Moon Raw Milk Cheese**

*Thirsty Bear Ocktoberfest*

**Second Course**

**Napoleon of Oven Roasted Pears and Delice de la Vallee Cheese with Peppercross**

*Gordon Biersch Hefeweizen*

**Third Course**

**Olive Oil Poached Duck Breast with Carbonera of Duck Confit, Hobbs Bacon and Aged Gouda**

*21<sup>ST</sup> Amendment Diesel (Imperial Smoked Porter)*

**Fourth Course**

**Mac and Cheese Custard with Franklin Teleme Cheese and Fig Compote**

*Magnolia Deep Ellum Dubbel*

**\$75 per Person Inclusive of Tax and Gratuity**

**Please Make Reservations by October 14, 2008**

**At [www.beer-chef.com](http://www.beer-chef.com)**

**Bruce D. Paton CEC**

**Executive Chef**