



THE BEER CHEF
Presents
Dinner with the Brewmaster
Friday May 22, 2009
AT The Cathedral Hill Hotel
Featuring
The Classic and Contemporary Beers of
Duvel Moortgart USA

Reception
6:30 PM
Beer Chef's Hors D'Oeuvre Selection
Mared Sous Blonde

Dinner
7:30PM
First Course
Butter Poached Halibut Cheek, Truffle Nage, Pea Tendrils
Ommegang Ommegeddon

Second Course
House Cured Duck Prosciutto, Confit of Asian Pear, Cambazola Cheese, Micro Celery
Duvel

Third Course
Slow Braised Shoulder of Marin Sun Farms Grass Fed Goat, Confit of Fingerling Potatoes, Artichoke in Meyer Lemon Vinaigrette
Houblon Chouffe

Fourth Course
Stroll Down Chocolate Lane
Ommegang Chocolate Indulgence

\$80 per Person Inclusive of Tax and Gratuity
Please Make Reservations by May 14, 2009
At www.beer-chef.com
Bruce D. Paton CEC
Executive Chef