



THE BEER CHEF
Presents
Dinner with the Brewmaster
Friday March 21, 2008
The Cathedral Hill Hotel
Featuring
The Exceptional Ales of
Green Flash Brewery

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

Extra Pale Ale

Dinner
7:30PM

First Course

Roasted Corn Coulis with Dungeness Crab, Avocado and Cilantro Cream

West Coast IPA

Second Course

Crispy Pork Belly with Willey Farms Bloomsdale Spinach, Black Trumpet
Mushrooms and Relish of Poached Pear

Trippel

Third Course

Ravioli of Osso Buco with Laughing Bird Shrimp, Baby Artichoke and Citrus
Beurre Blanc

Le Freak

Fourth Course

Guittard Chocolate Cake with Sichuan Peppercorn Ice Cream and
California Raisin Syrup

Grand Cru

\$75 per Person Inclusive of Tax and Gratuity

Please Make Reservations by March 18, 2008

At www.beer-chef.com

Bruce D. Paton CEC
Executive Chef