



THE BEER CHEF

Presents

Dinner with the Brewmaster

Monday July 20, 2009

At The Cathedral Hill Hotel

The Chefs Association of the Pacific Coast

Featuring the Unique Beers of

Lagunitas Brewing Company

Special Demonstration with a Master Butcher from Marin Sun Farms

6:00 PM

"Breaking Down A Whole Grass Fed Pig"

Reception

6:45 PM

Beer Chef's Hors D'Oeuvre Selection

Czech Style Pilsner

Dinner

7:30PM

First Course

Seared Royal Sweet Scallop, Grapefruit Beurre Blanc, California Osetra Caviar

A Little Sumpin' Sumpin' Ale

Second Course

Crispy Marin Sun Farms Pork Belly, Warm Confit of Heirloom Tomatoes,
Sausalito Springs Cress

Hop Stoopid

Third Course

Marin Sun Farms Lamb Osso Buco, Mascarpone Soft Polenta, Wilted Greens

Lucky Thirteen Ale

Fourth Course

Chocolate Fantasy

Imperial Stout

\$75 per Person Inclusive of Tax and Gratuity

Please Make Reservations by July 13, 2009

At www.beer-chef.com

Bruce D. Paton CEC

Executive Chef