



**THE BEER CHEF**

Presents

**Dinner with the Brewmaster**

**Friday September 19, 2008**

**AT The Cathedral Hill Hotel**

Featuring

**The Award Winning Beers of Moylan's  
Brewery**

**Reception**

**6:30 PM**

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

*Tipperary Pale Ale*

**Dinner**

**7:30PM**

**First Course**

**Lobster Cake, Osso Buco Ravioli, Smoked Paprika Butter Sauce and  
Citrus Gremolata**

*Dragoons Dry Irish Stout*

**Second Course**

**Confit Leg of Duck with a Trio of Bean Salads and Goldbud Farms  
Indian Red Peach Barbecue Sauce**

*Moylan's IPA*

**Third Course**

**Butterscotch Bread Pudding with Sautéed French Butter Pears and Toasted  
Cinnamon Ice Cream**

*Danny's Irish Red*

**\$70 per Person Inclusive of Tax and Gratuity**

**Please Make Reservations by September 12, 2008**

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

**Bruce D. Paton CEC**

**Executive Chef**