



**THE BEER CHEF**  
Presents  
**Dinner with the Brewmaster**  
**Friday January 23, 2009**  
**The Cathedral Hill Hotel**  
Featuring  
**The Unique Beers of North Coast Brewing Co**

**Reception**

**6:30 PM**

**Beer Chef's Hors D'Oeuvre Selection**  
*Red Seal Ale and Prangster Golden Ale*

**Dinner**

**7:30PM**

**First Course**

**Salad of Peppercress, Peeky Toe Crab. Humboldt Fog Goat Cheese and Satsuma Mandarins**

*Le Merle Belgian Style Farmhouse Ale*

**Second Course**

**Coffee Crusted Duck Leg Confit with Caramelized Fennel and Four Cheese Ravioli**

*Brother Thelonius Belgian Style Abbey Ale*

**Third Course**

**Molten Chocolate Cake with Old Stock Ice Cream and Smoked Paprika Sabayon**

*Old Rasputin Russian Imperial Stout*

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

**Please Make Reservations by Jan 15, 2009**

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

**Bruce D. Paton CEC**  
**Executive Chef**