



MENU

Beer Dinner

March 3, 2009

You are cordially invited to the upcoming Beer Dinner featuring Allagash Brewing Co.

The event will take place in the private dining room of Taco Mac in Duluth on Tuesday, March 3, 2009.

We hope you will join us as we pair chef inspired dishes with the various brews of this Maine based brewery.

Reception and hors d'oeuvres 6:30 pm
Dinner 7:00 pm

Seat reservation is \$50 plus tax, gratuity included.

Space is limited. Please reserve your spot on the Beer Dinner page at www.tacomac.com.

Please review menu on reverse side.

TAPPAN STREET
RESTAURANT GROUP

FIRST

Pulled Adobo Pork, Clove Scented Orange "Mole" & House-Made Tortillas
White

Is it possible to take a classic, world-renown style and make it better? Emphatically, yes. Quite possibly the best Belgian-style wit anywhere; crisp, refreshing and delicately spiced.

SECONDS

Big Eye Tuna Sashimi with a Four Pepper Crust, Jalapeno Saffron Aioli & Red Oak Salad

Interlude

An intriguing beer, made with two yeast strains, and aged in French oak casks previously used for merlot and syrah wines. The fruity, tart favors are rounded out by the earthy tones of the brettanomyces indigenous to Maine.

THIRDS

Les Carbonades Flamandes, Venison, Smoked Bacon, Sweet Onion & Organic Brown Sugar

Curieux

A Belgian-style tripel aged in bourbon barrels. Two great tastes that taste great together. How did he know? Rob Tod, get out of my dreams! Perfectly balanced, with each component playing off, but never overpowering, each other

FOURTHS

Goat Cheese and Chorizo en Croûte, Mom's Carrots & Greens

Black

A big, bossy American-style dry stout with a twist only signature Belgian yeast can bring to the party. The American influence on Belgian brewing, brought back to the U.S., and elevated to perfection.

DESSERT

"Sticky Toffee Pudding," 6 Spice Cake & Pistachio Brittle

Grand Cru

Only the most special brews dare to use the Grand Cru designation. This dark, sweet and subtly spiced complex ale is regal indeed. Spend a little quality time getting to know this beer, and build a lasting relationship that will enrich your life forever.