



Fred & Matt's Big Picnic

July 21, 2009

You are cordially invited to Part 2 of our F & M Series! For this extra special beer dinner, our Executive Chef Matt Deckard, crafted a mouthwatering 6 course meal and Beverage Director, Fred Crudder paired it up with 6 different beers from 6 different breweries. Our Fourth Course pairing is somewhat of a surprise...if you can figure out the quote, then you'll know what we'll be serving...but keep your lips sealed..until it touches your lips of course...

The event will take place on the Mezzanine of Taco Mac at Lindbergh on Tuesday, July 21, 2009.

Reception and Hors d'oeuvres begin at 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

Hors d'oeuvres

Pimento Cheese Fritters with Creole Sauce

Full Sail Session Lager

Taste a nice, crisp retro American lager made by a West Coast craft brewery. Who could imagine such a thing?

First Course

Scotch Organic Eggs with House-made Herb Sausage & Smoky Whole Grain Mustard

Stone Levitation Ale

These guys do make some beers with subtle flavors. This is one of the greatest American amber ales you will ever find.

Second Course

Grilled James Island Wild Shrimp, Watermelon, Jicama and Avocado Salad with Lemon Wasabi Dressing

Ayinger Hefe-Weiss

If you think that there is a better example of a Bavarian Hefe-Weiss in the world, you'd better think again.
Hello, sunshine.

Third Course

Potato Chip Crusted Fried Chicken with White Corn Biscuit, House-made Pickles & Grafton Cheddar-Ale Gravy

Anchor Liberty Ale

Fritz Maytag gets a lot of credit for saving American craft brewing from extinction. Taste how this guy was hopping beers in the 70's.

Fourth Course

Sweet and Sticky Barbeque Brisket, Slow "Baked" Beans, Celery Salad & Coca Cola BBQ Sauce

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"Sweet Lincoln's mullet!"

Ice Cold "Lemonade"

I hope you aren't sitting at the kid's table...

Dessert

S'mores Brownie with Toasted Marshmallow & House-made Graham Cracker Crisp

Avery Ellie's Brown Ale

Hearty enough to satisfy, yet clean enough to wash down a summer evening. My favorite brown ale yet.