



Beer Dinner

October 14, 2008

You are cordially invited to our beer dinner featuring 4 different beers from De Proef. The Second Course will be specially paired with a cider made by Aspall. This will be one Taco Mac Beer Dinner you will not want to miss!

The event will take place in the private dining room of Taco Mac at Lindbergh City Center.

We hope you will join us as we pair chef inspired dishes with the various beers this brewery has to offer.

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 RSVP to beerdinner@tappanstreet.com by Friday, October 10, 2008.

Find more information at www.tacomac.com.

Please review menu on reverse side.

TAPPAN STREET
RESTAURANT GROUP

MENU

Reception

Candied Bacon / Wrapped Scallop / Fig Preserves / Micro Celery

Le Grande Blanche

A bigger version of the Belgian wit style. Hazy appearance, floral aroma and soft wheat flavors compliment the subtle coriander.

First Course

Apple and Frisee Salad / Goat Cheese / Sweet and Spicy Almonds / Sweet Cider Vinaigrette

Aspall Dry Premier Cru Cider

Eight generations of the Chevalier family have been making ciders on the aspall farm in Suffolk, England. This offering is crisp and almost champagne-like, where the taste of the fruit is not lost in its sweetness.

Second Course

Herb Marinated Quail / Grilled Sausage / Swiss Chard / Farmhouse Buerre Blancs

Saison Imperiale

Unlike the lighter versions of saison, this farmhouse-style beer is dark amber in color, with more malt and hop flavor to compliment the traditional funkiness typical of Belgian ales.

Third Course

Niman Ranch Pork Shank / Brown Butter Sage Yams / Brown Sugar Lozen Boer Glaze

Lozen Boer Abt

Named for the famed restaurant near the brewery, this beer is deeply layered with dark fruit and spicy undertones. This strong ale is the perfect companion for long, pensive contemplation.

Dessert

Pineapple Upside Down Spice Cake / Black Pepper Caramel

Les Deux Brasseurs

A collaborative brew from the head brewers of De Proef and Allagash; Using two distinct strains of the famed brettanomyces yeast, this golden ale has big, boucy fruitiness to balance out the barnyard mustiness intrinsic to the brettanomyces.