



## Beer Dinner

January 27, 2009

You are cordially invited to our upcoming beer dinner featuring the Duck Rabbit Brewery out of Farmville, NC.

The event will take place in the private dining room of Taco Mac at Duluth on Tuesday, January 27, 2009.

We hope you will join us as we pair chef inspired dishes with the various brews of this North Carolina 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](http://www.tacomac.com).

Please review menu on reverse side.

**TAPPAN STREET**  
RESTAURANT GROUP

### FIRST

Lobster & Salami Corn Dogs with Old Bay Honey Mustard  
**Amber Ale**

This beer is a study in balance: complex, malty background, caramel hued and tempered by subtle hops. Thank you Paul, may I have another?

### SECONDS

Bratwurst and White Bean "Chowda"  
**Brown Ale**

A departure from the norm stylistically, this beer has strong amarillo hops to balance out the seven malt varieties. Maybe English colonists came to eastern North Carolina to escape under-hopped beers.

### THIRDS

Mustard Glaze Scottish Salmon & Warm Smashed Potato Salad  
with Pancetta "Wee Heavy" Sauce  
**Wee Heavy**

A scotch style ale, perfect for damp, blustery nights on the heath. Strong and sweet with hints of fruit, toffee, and a long warming finish.

### FOURTHS

Cumin Scented Duck Breast & Porter Braised Red Cabbage  
with Crispy Duck Cracklings  
**Baltic Porter**

It gets cold in the Baltic States, and a great big Porter is just what the gydytojas ordered. This one is silky smooth and deceptively strong with flavors of chocolate and molasses.

### DESSERT

Dark Chocolate Pot de Creme  
Dark Chocolate Biscuit with Brandy Cream  
**Rabid Duck Imperial Stout**

The ruthless dictator of a stout from "The Dark Beer Specialist" will not disappoint your taste buds. This style, a favorite of russian czars, is roasty, hoppy, inky and viscous.