

Georgia on my Mind



Beer Dinner

July 29, 2008

You are cordially invited to our beer dinner featuring three of your favorite local breweries; Atlanta Brewing Company, SweetWater Brewing Company, and Terrapin Beer Co.

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 local brews of Georgia.

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

Seat reservation is \$65 plus tax, gratuity included.
Space is limited, please RSVP to beerdinner@tappanstreet.com by Friday July 25, 2008.

Directions can be found on the Taco Mac website www.tacomac.com by selecting the Lindbergh City Center location 573 Main St. Atlanta, GA 30324

TAPPAN STREET
RESTAURANT GROUP

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Menu

Reception

Patak Kielbasa and Sweet Grass Dairy Melts
Sweetwater Road Trip - A full-bodied pilsner style beer for the summer that isn't afraid to have flavor. Deep golden in color, with a pleasant hop kick in the finish.

First Course

Maine Crab Fritter, Georgia Farm Stand Salsa, Grainy Mustard Sauce
Red Brick Blonde - This gold medalist is smooth and satisfying. Like all great blondes, this baby is always ready for a good time.

Second Course

Moroccan Lamb Chop with Wild Mushroom Fricassee and Green Asparagus
Terrapin India Brown Ale - Think most brown ales can be boring? Spike did, so he added more hops to his, and gave the style a whole new dimension.

Third Course

Smoked Paprika Salmon, Georgia "Dirty" Grits, Fennel Salad
Terrapin Roggen Rauchbier - This red lager has smoked malts that are just prevalent enough in the flavor to complement the nice hop character, without overpowering the palate.

Fourth Course

Low and Slow Beef Cheeks, Crispy Vidalia Onions, Sweet Potato
Red Brick Porter - Their seasonal winter brew, a double chocolate oatmeal porter, is so good that it got called up to the big leagues. This same beer is now available year-round, simply called "Porter."

Dessert

Pecan Tart with Candied Bourbon Georgia Peaches and Jackass Cream
Sweetwater Jackass Barley Wine - If big barley wine flavors were not enough for you, this one was aged for five months in oak whiskey barrels. From the August 2007 batch, this special treat has picked up nuances from the wood and the whiskey.

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