

Seasons Greetings

Fred & Matt's All-Star Holiday Extravaganza

December 16, 2008

You are cordially invited to an extra special Taco Mac beer dinner to celebrate the holiday season. For this dinner our Beverage Director and Executive Chef have put together an exquisite menu which will feature 6 different holiday/winter seasonals from 6 different breweries, including homemade eggnog!
What better way to begin the holiday festivities?

Join us in the private dining room of
Taco Mac at Lindbergh City Center.
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, December 12, 2008.

Find more information at www.tacomac.com.
Please review menu on reverse side.

TAPPAN STREET
RESTAURANT GROUP



MENU



Hors d'oeuvres

Sicilian Style Rice Balls with ground local beef, Sam's tomatoes & capers
Sam Smith Winter Welcome

Somewhere between a Pale Ale and an IPA, this is pure perfection for English ale brewing. This is a must-have every year.

First Course

Drunken' Shrimp Toast with "Indian flavors," sourdough & house pickled hot peppers
Sierra Nevada Celebration

Bursting with Cascade and Centennial hops, this ale celebrates and personifies the epitome of West Coast American hop growing.

Second Course

Winter Calabasas Soup with spiced apples, smoked bacon & "eggnog" cream
Jolly Pumpkin Noel de Calabaza

Auburn-hued and delicately balanced, with tastes of dark malts, sweet fall fruits and a touch of sourness to temper long winter nights.



Third Course

24 Hour Braised Brisket with Festive root beer barbecue & sweet potato gratin
Sweetwater Festive

A strong and beguiling dark ale from Atlanta's own bunch of eccentric beer makers, each year's brew has a personality all its own.



Fourth Course

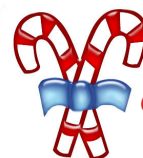
Juniper Roasted Pork Loin with rosemary infused Georgia cabbage,
smoked peanuts & ground mustard.

Anchor Christmas

This is the 34th brewing of this perennial hallmark of the holidays. A dark ale with hints of juniper and spice that you can cellar for next year.

Home-made Eggnog with Rogue Hazelnut Spiced Rum

Put a little nutmeg on there, and how much more festive can you get!
"Deck the halls with...."



Dessert

Cranberry Quick Bread Parfait with coconut rice pudding,
cranberry jelly & chocolate crust
Highland Cold Mountain



Warm up with North Carolina's best holiday offering. This year's batch is smooth and creamy, with the flavors of holiday sweets and dried fruits.