

Left Hand Brewing



Beer Dinner

August 25, 2009

You are cordially invited to our upcoming Beer Dinner with Left Hand Brewing Co., hosted by our Beverage Director, Fred Crudder & Executive Chef, Matt Deckard.

Join us as we take 5 beers from this Colorado based brewery and pair each up with a new delectable creation by Chef Deckard.

We will also have a representative of the brewery available to answer any questions.

The event will take place in the private dining room of Taco Mac at Duluth on Tuesday, August 25, 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.

TAPPAN STREET
RESTAURANT GROUP

Left Hand Brewing



RECEPTION

Smoked Salmon Pizzette
gorgonzola, shallots, basil, tomatoes

Sawtooth Ale

Left Hand's flagship Amber Ale is perfectly balanced, with smooth maltiness dried out by a delicate hop flavor.

FIRST COURSE

Seared New Bedford Scallops
watercress, stewed black-eyed peas, lemon caper brown butter

St. Vrain's Tripel

Absent for 2 years, this Belgian-Style tripel makes its triumphant return to Atlanta! Is St. Vrain the patron saint of Deliciousness?

SECOND COURSE

Mustard Crusted Colorado Lamb Rack
black bean cake, warm spinach, pine nuts, rye mustard persillade

Oktoberfest

Quite possibly the best Oktoberfest made in the U.S., this rich and malty seasonal is a perennial favorite. Prost!

THIRD COURSE

Harissa Marinated Swordfish
gouda whipped polenta, roasted cherry tomato vinaigrette

400 lb Monkey

Less King Kong, more Dr. Cornelius. This is an intelligent American IPA, capable of lengthy contemplation. Not an angry monster trying to bash you over the head.

DESSERT

Chocolate Chip Quick Bread
Milk Dud whipped cream, summer berry compote

Nitro Milk Stout

A new twist on an old favorite. Lactose sugar makes it sweet, but big, dark malts make it rich and satisfying. The creamy taste is intensified by nitrogen delivery.