

# The Magical Mystery Beer Tour



April 28, 2009

You are cordially invited to The Magical Mystery Beer Tour hosted by our Beverage Director, Fred Crudder & Executive Chef, Matt Deckard.

This dinner will feature 5 obscure beers from 4 different breweries from around the world!

The event will take place in the private dining room of Taco Mac at Lindbergh on Tuesday, April 28, 2009.

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

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## RECEPTION



Virginia Ham with Char-grilled Jerk Pineapple, Baby Swiss, & Sourdough Toast

### **Michael Plank Heller Weizenbock**

*Since 1617 this family-owned brewery has been making bottled conditioned beers in Germany. Every generation's brewer has been named Michael. Taste why you don't mess with a good thing. This light-bodied wheat bock is a rare style.*



## FIRST



Roasted Baby Beet-root, Pea shoots, Gorgonzola, & Candied Bacon Vinaigrette  
**Belgoo Magus**

*Made with malted barley, wheat, oats and spelt, this beer is effervescent and crisp, with round malt flavors to balance it all out. Truly unique, and by the way, you only pronounce one of the O's. Crazy Belgians.*



## SECOND



Roasted Gloucester Cod, Red Beans, House Made Chorizo, Baby Fennel & South Georgia Cabbage  
**Michael Plank Dunkler Weizenbock**

*Darker and less delicate than the Heller, this beer is full of life and big malty flavors. It has a wonderfully refreshing taste for such a bold, satisfying beer.*



## THIRD



Braised Pork Shank "Osso Bucco," Lion Gravy, Horseradish Gremolata, & Logan Turnpike White Corn Grits  
**Lion Stout**

*This Sri Lankan beer is aptly named, because it is one ferocious beast of a stout. At 8% alcohol though, it is also deceptively potent. Layer after layer of deep, dark flavors ripple into the horizon.*



## DESSERT



Sweet Plum Brown Butter Beignets, Candied Lemon, & Plum-Mint Sorbet  
**Amarcord La Tabachéra**

*A strong, malty beer with a little Belgian inspiration. An Italian offering like nothing you probably expect from the Adriatic region. At 10% ABV, this can wash down more than just dessert.*