



Beer Dinner

February 24, 2009

You are cordially invited to the upcoming Beer Dinner featuring Sierra Nevada Brewing Co.

The event will take place in the private dining room of Taco Mac at Lindbergh on Tuesday, February, 24 2009.

We hope you will join us as we pair chef inspired dishes with the various brews of this California 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.

Please review menu on reverse side.

TAPPAN STREET
RESTAURANT GROUP



FIRST

Pale Ale Battered Shrimp wrapped in Bacon, served with an Ale Remoulade
Sierra Nevada Pale Ale

This is the beer that defines California craft brewing traditions, and it is the fresh, assertive hop flavor that created the need to designate American pale ales stylistically from all others. Despite being available nation-wide and in parts of Europe, the bottles are still naturally conditioned.

SECONDS

Blue Crab Tart served with House-Made Grainy Mustard and Wild Arugula
Anniversary Ale

A relative newcomer to the party, this huge IPA is an instant classic, showcasing Sierra Nevada's obsession with fresh, whole leaf hops. This beer showcases Sierra Nevada's signature hop, Cascade, and leaves little to interfere with their bright citrusy flavor.

THIRDS

Chicken Tikka served with Charred Green Tomato Serrano Chutney and Thyme Flatbread
Hop Secret 393

An unfiltered imperial red ale made with an experimental hop variety so top secret it does not even have a name yet. In addition to the Hop 393, there are Columbus and Citra hops, along with a little wheat as well.

FOURTHS

Ancho Chili Rubbed "Farmers" Steak served with Smashed Plantains and a Smoked Porter Rum Sauce
Imperial Smoked Porter

Another new offering from the brewers in Chico, this beer is designed to be smooth on the palate, with the smoke playing off of the roasted and chocolaty malts intrinsic of porters.

DESSERT

Milk Chocolate Cake with Barley Wine Frosting and a Pretzel Crust
Bigfoot Barley Wine

This giant of a barley wine has huge hop flavor staggering around behind the massive caramel, malty forefront. This beer is great when it is fresh, but like the Sasquatch it is named for, can enjoy a little reclusiveness, and emerge more incredible with age.