



BEER DINNER

NOVEMBER 11, 2008

YOU ARE CORDIALLY INVITED TO OUR UPCOMING BEER DINNER FEATURING ONE OF YOUR FAVORITE LOCAL BREWERIES; TERRAPIN BEER CO. THE EVENT WILL TAKE PLACE IN THE PRIVATE DINING ROOM OF TACO MAC AT DULUTH.

WE HOPE YOU WILL JOIN US AS WE PAIR CHEF INSPIRED DISHES WITH THE VARIOUS BREWS OF THIS GEORGIA 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 RSVP ON THE BEER DINNER WEBSITE LINK AT WWW.TACOMAC.COM BY FRIDAY NOVEMBER 7, 2008.

PLEASE REVIEW MENU ON REVERSE SIDE.

TAPPAN STREET
RESTAURANT GROUP



MENU

FIRST

JONAH CRAB FRITTERS
WITH SPICY CARAWAY MUSTARD
RYE ALE

TERRAPIN'S FLAGSHIP PALE ALE USES COPIOUS AMOUNT OF RYE MALT FOR A DRY, NUTTY FLAVOR THAT IS QUITE UNIQUE AND DELICIOUS.

SECONDS

ENGLISH "TURTLE" SOUP
CHOPPED DEVILED EGGS & CREAM SHERRY
IMPERIAL PILSNER

THIS ALL-AMERICAN RARITY IS NOT YOUR AVERAGE PILSNER. FROM THIS SPRING'S BATCH, THIS BIG LAGER HAS MELLOWED SUBSTANTIALLY.

THIRDS

SLOW ROASTED SPICED PORK BELLY
ZUCCHINI SLAW & ROASTING LIQUID
INDIA STYLE BROWN ALE

THIS IS WHAT HAPPENS WHEN HOPS AND BROWN ALES FINALLY MEET. A TRANSCENDENTAL PEACE, LOVE AND HOPPINESS EMERGES.

FOURTHS

AMERICAN KOBE SHORT RIBS
"ASIAN FLAVORS," ROASTED ROOT VEGETABLES &
ORANGE GINGER SOY JUS
OAK AGED BIG HOPPY MONSTER

THIS BEER PRETTY MUCH NAMED ITSELF. TASTE HOW OAK AGING ADDS A COMPLIMENTARY DIRECTION TO AN ALREADY COMPLEX BEER.

DESSERT

BANANAS IN A BLANKET
"FOSTER STYLE" CINNAMON, WALNUTS & CREPES
GAMMA RAY

NEVER HEARD OF A WHEAT-WINE BEFORE? WELL, THIS GIGANTIC HEFE HYBRID, MADE WITH SAVANNAH BEE CO. HONEY WILL BE IMPOSSIBLE TO FORGET.