



Beer Dinner

June 10, 2008

You are cordially invited to our beer dinner featuring
Dogfish Head Craft Brewed Ales
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 Dogfish Head brews.

Reception and hors d'oeuvres 6:30 pm

Dinner 7:00 pm

Seat reservation is \$65 plus tax, gratuity included.
Space is limited, please RSVP to
beerdinner@tappanstreet.com
by Thursday June 3, 2008

Directions can be found on the Taco Mac website
www.tacomac.com
by selecting the Duluth Location

3543 Peachtree Industrial Blvd
Duluth, GA 30096

TAPPAN STREET
RESTAURANT GROUP

Reception

Sweet and Spicy Pork Satayhabanero, ponzu marinade
60 Minute IPA- Dogfish head's flagship beer is a perfectly balanced American IPA, with just the right amount of spicy, floral hops to play off of the malty background.

First Course

Grilled Peach Salad- organic market greens, goat cheese, honeyed pecans, Champagne vinaigrette
Festina Peche- This is a fruit beer that you can take seriously. It is tart and effervescent with fresh peach flavor, not sweet or cloying like an overgrown soda pop.

Second Course

Cracked Pepper Pheasant Canadian maple glazed baby carrots
Palo Santo- The name means "Holy Tree." Named for the Paraguayan wood on which it is aged, this unfiltered, 12% ABV brown ale raises suspicions of divine intervention at the brewery.

Third Course

Niman Ranch Barbeque Brisket, butter beans, celeriac puree
Immort Ale(2007 & 2008 Vertical Tasting)-Brewed with peat smoked malts, flavored with vanilla, maple syrup and juniper then aged in oak, Immort Ale is perplexing to say the least. The only thing more interesting than tasting this beer is finding out how its flavor has developed in a year.

Sweet

Raisin and Brown Sugar "Fruit" Cake apricots, plums, candied ginger sauce
Raison d' Etre- Made with beet sugar and green raisins, this complex, dark ale is not what you might expect. The sweet additions form a harmonious blend with more traditional Belgian ale flavors.

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