

Duvel-Ommegang



Beer Dinner

October 20, 2009

You are cordially invited to our upcoming Beer Dinner with Duvel, Ommegang & Friends, hosted by our Beverage Director, Fred Crudder & Executive Chef, Matt Deckard.

Join us for a trans-Atlantic Belgian evening! Each beer is paired 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, October 20, 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

Duvel-Ommegang



RECEPTION

Fresh Salami / "Smoked" Pimento Cheese / Pumpernickel Crisp
OMMEGANG RARE VOS

A multi-faceted Amber Ale in the Belgian tradition. Slightly fruity and bready with a dry finish that leaves you ready for another sip.

FIRST COURSE

New England Style Fish Cake / Cabbage Salad / Caper Lemon Aioli
DUVEL

This is not A Belgian Golden Ale, it is THE Belgian Golden Ale. Champagne-like in its effervescence, beguiling in its flavor, Duvel is Duvel, and there is no substitute.

SECOND COURSE

Pan Roasted South Carolina Poussin / Sauce Chasseur / Glazed Rutabaga
LA CHOUFFE

An unfiltered Blonde Ale, lightly hopped and spiced with a hint of coriander. If you start seeing gnomes, step away from the beer...

THIRD COURSE

Beef Tenderloin "Cutlet"

Cave Aged Gruyere / Sweet Potato / Brown Mustard Sauce
MAREDSOUS BRUNE

A classic Abbey-style Dubbel. Notes of caramel and toffee make this beer deceptively smooth for its 8% ABV.

DESSERT

Dark Chocolate Flour-less Tort / Cherries Jubilee / Walnut Crumble
OMMEGANG THREE PHILOSOPHERS

98% Belgian-style Quadruple + 2% kriek = 100% delicious. If none of that makes any sense to you, relax, you're in the right place. It will all be explained over a dessert and a beer.