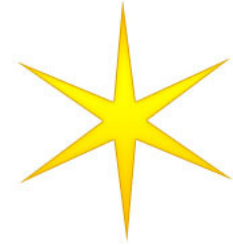


FRED & MATT'S ALL-STAR HOLIDAY EXTRAVAGANZA PART DEUX



DECEMBER 15, 2009

You are cordially invited to an extra special Taco Mac beer dinner to celebrate the holiday season. For this dinner our Beverage Director and Executive Chef have put together an exquisite menu which will feature 6 different winter seasonals from 6 different breweries, including homemade eggnog! What better way to begin the holiday festivities?

*The event will take place downstairs
at Taco Mac Prado in "The Fred" on
Tuesday, December 15th, 2009.*

*Reception and hors d'oeuvres begin at 6:30 pm.
Dinner is at 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

RECEPTION

BAY SCALLOP AND HOUSE-SMOKED SALMON CEVICHE
JALAPENO / LIME / SICHUAN PEPPERCORNS / FENNEL POLLEN
BELLS WINTER WHITE

Crisp and brisk like a Michigan winter, with a bright wheat flavor and dry finish.



FIRST COURSE

LAUGHING BIRD SHRIMP
HOME MADE TORTILLA / CANDIED JICAMA / DOUBLE SMOKED
BACON / HONEY LIME DRESSING
AVERY OLD JUBILATION

*From snowy Colorado, this winter warmer blends big malty flavors
with a generous dose of hops.*

THIRD COURSE

HAZELNUT CRUSTED SEA BASS
BITTER ORANGE BUERRE BLANC / PETITE BEANS
SIERRA NEVADA CELEBRATION

*The champion of whole leaf hop brewing comes out swinging
and delivers another holiday knock out.*

SECOND COURSE

PECAN WOOD SMOKED DUCK BREAST
POMEGRANATE MUSTARD / BABY SQUASH
ST BERNARDUS CHRISTMAS

*What is this monk on the bottle smiling about? If you don't know, you
haven't tasted this beer? Belgian brewing at its best.*

FOURTH COURSE

SLOW ROASTED LAMB SHANK
SWEET CHERRY MINT CHUTNEY / SPICED SWEET POTATOES
N' ICE CHOUFFE

*Genuine gnome-picked thyme and curacao season this dark
Belgian holiday classic.*

THE SECOND ANNUAL HOLIDAY EXTRAVAGANZA EGGNOG BREAK!

*Grandpa Deckard's special eggnog, spiked with Rogue Hazelnut Spiced Rum.
This explains why Grandpa keeps dozing off in his recliner during the holidays.*

DESSERT

COFFEE CAKE
CANTUCCINI CRUMBLE / DARK CHOCOLATE "HORCHATA" SAUCE
FADE TO BLACK EXPORT STOUT

Big and roasty like dark Italian coffee, with softer notes of bitter chocolate rocking you into a gentle slumber.

