

# Merchant du Vin

## Beer Dinner November 10, 2009

*You are cordially invited to our upcoming Beer Dinner with one of America's premier specialty beer importers. This event will be hosted by our Beverage Director, Fred Crudder & Executive Chef, Matt Deckard.*

*Grant yourself the opportunity to experience a very special 5 course meal, each course paired with a different beer from Merchant Du Vin. We will also have a representative from Merchant Du Vin available to answer any questions.*

*The event will take place in the private dining room of Taco Mac at Duluth on Tuesday, November 10th, 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](http://www.tacomac.com).*

**TAPPAN STREET**  
RESTAURANT GROUP

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## RECEPTION

*Bratwurst and Caramelized Onion "Egg Roll"  
with Home Made Whole Grain Pilsner Mustard*

*Zatec Pilsner- A true Czech pilsner, with a bright and delicate hop flavor. No skunks were harmed in the making of this beer. A refreshing beer still can have flavor, I swear!*

## FIRST COURSE

*Goat Cheese, Fennel, and Apple Terrine  
with Baby Greens, & Cider Vinaigrette*

*Lindemans Pomme- A slightly unique offering in that this sweet, tart and effervescent Lambic is flavored with sour apples, not the more common raspberries or cherries. Taste when "wild" means magical.*

## SECOND COURSE

*Sausage Stuffed Cabbage "Au Gratin"  
with Gruyere & Pickled Celery*

*Ayinger Weisenbock- In case your German is a little rusty, this is part smooth, dark lager (bock), part Bavarian wheat beer (weisen), all delicious. From the true and undisputed king of Bavarian brewing.*

## THIRD COURSE

*Oven Roasted Venison Loin*

*with Parsnip Puree, Maple Whiskey Sauce, & Brussell Sprout Leaves  
Samuel Smith's Yorkshire Stingo- Aged in oak for one year, this strong, mahogany hued ale has slight molasses flavors balanced out by hops and toasty oak notes. It is named for a notable ilk of Yorkshire soldiers.*

## DESSERT

*Poached Pears "En Croute"*

*with Toasted Hazelnuts, Cane Sugar, & Caramel Froth*

*Ayinger Celebrator- This is not a double bock, It is THE double bock, Do not just drink this beer. Make it a part of your life. Dark and rich and mellow and everything you ever dreamed of in a beer. Get your goat on!*