

TERRAPIN-LEFT HAND COLLABORATION



TERRAPIN
BEER CO. ATHENS, GA



Beer Dinner

October 26, 2009

You are cordially invited to our upcoming Beer Dinner, a collaboration between Left Hand Brewery, and Terrapin Brewery. This festive event will be hosted by our Beverage Director, Fred Crudder & Executive Chef, Matt Deckard.

Grant yourself the opportunity to experience what may be Chef Deckard's finest work to date at this 6 course/7 beer dinner. We will also have representatives of both breweries available to answer any questions.

The event will take place in the private dining room of Taco Mac at Lindbergh on Monday, October 26, 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

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RECEPTION

Smoked Duck Pate / Country Bread / Cornichons / Grainy Mustard

Terrapin Golden Ale- Who says a craft beer can't be light and refreshing? Not Terrapin.
Left Hand Polestar Pilsner- Who needs imports when American craft brewers make bright, crisp, classic lagers like this?

FIRST COURSE

Tuna Poke / Sesame Oil / Ponzu / Avocado / Habanero

Left Hand Haystack Wheat- A traditional hazy German-style wheat beer, golden in color like freshly bailed hay shimmering in the Colorado sunshine.

SECOND COURSE

Cabbage & Chorizo Stew / Turnips / Sourdough croutons / Aged Manchego

Left Hand Star Fish- Feeling a little explorative, this chocolaty brown ale's recipe came from probing the ranks of local home brewers.

THIRD COURSE

Sweet Onion & Goat Cheese Stuffed Meatloaf / White Oak Pastures Beef / Smashed Autumn Squash / Fest Sauce

Terrapin PumpkinFest- Part pumpkin beer, part Oktoberfest style, 100% delicious.

FOURTH

Seared Black Bass / Szechwan Broth / Broccolini / Curry Pineapple

Terrapin Hopsecutioner- Many innocent hops were mercilessly sacrificed to the brew kettle to make this ruthless IPA.

DESSERT

"Peanut Butter Cup" / Peanut Butter Fluff / Chocolate Ganache / Espresso Ice Cream

Midnight Brewing Depth Charge- An espresso Milk Stout brewed collaboratively. Two great tastes that taste great together, from two great breweries that brew great together.