

AMUSE

Sofie

Fermented with wild yeasts and aged in French oak barrels with organic orange peel, Sofie is a tart, dry, sparkling ale.

Paired with

Sofie poached scallops with arugula and blood orange vinaigrette

FIRST

Matilda

Wild in character, with a slightly fruity aroma and a spicy yeast flavor, Matilda is as unique as she is satisfying.

Paired with

spicy Prince Edward mussels with charred pork belly, tomatoes and fresh basil

SECOND

Mild Winter

Rich caramel malts and spicy rye flavors are sure to take the bite out of whatever Old Man Winter brews up for you this year.

Paired with

herb smoked duck breast with creamy cranberry spiced risotto

THIRD

Pere Jacques

Brewed with loads of malt and Belgian yeast, Pere Jacques is a wonderfully fruity, sweet, and malty ale.

Paired with

pan roasted venison loin with stilton potato flan, asparagus and reduction sauce

DESSERT

Bourbon County Stout

Dark and dense as a black hole with thick bourbon barrel colored foam. A sip has more flavor than an average case of beer.

Paired with

caramel chocolate sticky pudding served with a caramel custard and hazelnut vanilla mousse

A beer dinner at Tommy Nevin's

- THURSDAY, MARCH 25, 2010 -

presented by



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