



SF Beer Week 2011 Beer Pairings

Belgium, India & Italy

Marinated olives with fennel and citrus
Pete's Support, Belgian-style India pale ale, Firehouse Grill & Brewery, Sunnyvale, CA

Sourdough & Bruschetta

Broccoli rabe and crescenza bruschetta
Liquid Sour Dough, sourdough lager, Sierra Nevada Brewing Co., Chico, CA

Cedar & Chicories

Winter chicories with cauliflower, Piemontese hazelnuts, and Balsamic dressing
Hitachino Nest XH, cedar-aged stock ale, Kiuchi Brewery, Ibaraki, Japan

Saison & Squash

Zucca fritta, pecorino ricotta, mint, honey
Le Merle, saison, North Coast Brewing Co., Ft. Bragg, CA

Dark & Dungeness

Dungeness crab arancini with calabrese aioli
Burning Oak Black Lager, schwarzbier, Linden St. Brewing Co., Oakland, CA

Pale Ale & Piccante Pork

Panino with mortadella, salsa calabrese, and provolone
Hop Henge, experimental IPA, Deschutes Brewery, Bend, OR

Beer & Beef

Beef spiedino, arugula, onions, carrots, balsamic
McChouffe, Belgian brown ale, Brasserie D'Achouffe, Chouffe, Belgium

Stout & Sundae

Coppa mocha: coffee gelato, crème anglaise, chocolate sauce, candied almond, meringue
The Abyss, imperial stout, Deschutes Brewery, Bend, OR

Bourbon & Doughnuts

Three warm bomboloni with chocolate sauce
Eclipse, Evan-Williams-barrel-aged imperial stout, Fifty Fifty Brewing Co., Truckee, CA