



SAN FRANCISCO BEER WEEK

Beer Dinner with Chef Adam Timney and Cicerone Rich Higgins

Sunday, February 7, 2010 7:00pm \$60 per person

Malheur 10, Brouwerij de Landtsheer, Buggenhout, Belgium

Served family style:

aged cheddar fries & jalapenos

chicken liver pate, grilled bread & sour cherry chutney

fried clams & old bay aioli

Hefeweizen, Gordon Biersch Brewing Co., San Jose, CA

Served family style:

Roasted butternut squash with sage, black garlic & cream

Crostini of house-made bacon, lettuce & tomato; basil aioli

Taddy Porter, Samuel Smith's Old Brewery, Tadcaster, England

Kobe beef steak & prawns with herbed polenta & black trumpet mushrooms

Curieux, Allagash Brewing Co., Portland, ME

Cheese:

Little boy blue & hazelnuts

Aged English cheddar with grilled apples

Bellwether farms pepato, quince compote

Old Godfather Barley Wine, Speakeasy, San Francisco, CA

Toffee cakes with mascarpone