



The Grape & The Grain Dinner

Monday, October 10, 2011

Reception

Homegrown - Moonlight Brewing - Fresh Hop Ale - 5.0% ABV

First

Brandade of Bodega Bay white seabass, heirloom potato crisps, oyster mushroom puree

Whiteout Wit - Anchorage Brewing - Chardonnay Barrel-aged Belgian-style Wit - 6.5% ABV

Domaine Belluard - 2009 - Les Alpes - Gringet - Savoie, FR

Second

Liberty Farms duck breast, pheasant sausage & fall shell bean cassoulet, heirloom carrot butter

Tibir - Birrificio Montegioco - Oak-aged Ale with Timorasso Wine Grapes - 7.5% ABV

Catherine et Pierre Breton - 2008 - Nuits d'Ivresse - Cabernet Franc - Loire Valley, FR

Third

House dry-aged côte de boeuf, braised beef cheeks, twice baked winnimere potato, marionberry glaze

Death & Taxes - Moonlight Brewing - Black Lager - 5.0% ABV

Chateau Pradeaux - 2005 - Bandol Rouge - Mourvedre - Provence, FR

Fourth

Duo of Cow Girl Creamery cheeses and house made pates with accoutrements

Ol' Brick Bitter - Dying Vines Brewing - Cask English Bitter with Lavender - 4.5% ABV

La Clarine Farm - 2010 - White Blend - Viognier/Roussanne/Marsanne - Sierra Foothills, CA

Fifth

French macaroons, cream puff, house truffles and toffee

2009 Papier - The Bruery - Old Ale - 14.5% ABV

Philippe Foreau - NV - Vouvray Brut Clos Naudin - Chenin Blanc - Loire Valley, FR