



## 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 winnimer potato, marionberry glaze*

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

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

### Charcuterie & Cheese

*-Spicherhalde Alpkase, Bavaria, 100% cow, aged 16 months*

*-Pondhopper, Oregon, 100% goat, aged 3 months*

*-Devils Gulch rabbit terrine*

*-Hampshire pork country pate*

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

### Dessert

*Poached Anjou pear, brown butter cake, caramel, marcona almond, fromage blanc mascarpone*

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

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