

TUESDAY, JULY 21st, 2009, 7PM

Welcome to our July Beer and Food Pairing Dinner Featuring  
VICTORY BREWING COMPANY, Downingtown, Pennsylvania

## MENU

*Roasted golden beets with Asian pear, almonds, and baby arugala.*

Paired with Victory 'Whirlwind Wit' (5.0% ABV, Belgian 'White Beer' Style)

'A swirling dynamo of flavor, with a steady calm of satisfaction at its heart, that's Whirlwind Witbier.

Offering a tamed tempest of flavors both spicy and sublime, this softly fermented ale greets the nose and tingles the tongue. Imported Belgian yeast charges Whirlwind with an energy all its own.

German malts and unmalted wheat. European whole hop flowers.'

*Chaucruterie plate.*

Paired with Victory 'Prima Pils' (5.3% ABV, European Style Pilsner)

'Heaps of hops give this pale lager a bracing, herbal bite over layers of soft and smooth malt flavor. This refreshing combination of tastes makes Prima a classy quencher in the tradition of the great pilsners of Europe. Dry and delightful, this is an elegant beer.

German pilsner malt. German and Czech whole hop flowers.'

*Pan fried walleye with asparagus slaw and toasted sesame oil.*

Paired with Victory 'Golden Monkey' (9.5% ABV, Belgian Style Ale/Tripel)

'Strong and sensual, this golden, Belgian-style ale glows with goodness. The richness of German malts and Belgian yeast are tempered by a sparkling approach and overall light body. Considerable depth of character with abundant herbal, fruity notes make this one to savor. German malt. European whole hop flowers. Imported Belgian yeast.'

*Roasted lamb with couscous, Greek olive oil, goat cheese, and grape leaves.*

Paired with Victory 'Wild Devil' (6.7% ABV, India Pale Ale fermented with wild yeast)

'Bold, spicy, menacingly delicious, and takes on an entirely new dimension when (HopDevil IPA) is subjected to a wild yeast fermentation. A sharp, sourish edge has been added by this fermentations that plays into the caramel sweet malt deliciously and creates complex interplay with citrus accented hops.'

*Cheese.*

Paired with Victory 'Storm King' (9.1% ABV, Imperial Stout)

'With a huge, Pacific Northwest hop aroma & character upfront, Storm King subsides into massive, roast malt complexity. More flavor than mere words can adequately describe. Rich and substantial, it will warm your heart.'

*Peaches and cream.*

Paired with Victory 'Baltic Thunder' (8.5% ABV, Baltic Style Porter)

'This dark lager features a reminiscent roasted character that embodies the fullness of toffee, along with subtle fruit flavors derived from its higher temperature fermentation. Long, cold aging tempers this complex beer into a well-rounded delight that warms with its significant alcohol strength.'