

TUESDAY, SEPTEMBER 1st, 2009, 7PM

Welcome to our September Beer and Food Pairing Dinner
Featuring SOUTHERN TIER, Lakewood, New York

MENU

Baby spinach, fig, and goat cheese salad with orange honey dressing.

Paired with Southern Tier 'Harvest Ale' (5.7% ABV, Extra Special Bitter)

'Deep ruby in color with an even deeper hop flavor... in fact, we throw fresh English hops into every brewing vessel, then dry hop after fermentation to impart a zesty kick. This beer has real hop character that mingles with fresh malted barley for an experience that will make you wish it were fall year 'round.'

Chinese five spice spare ribs.

Paired with Southern Tier 'Hop Sun' (4.5% ABV, Summer Wheat Beer)

'Filtered to a golden clarity and dry-hopped to perfection, Hop Sun is a fantastic session ale in which flavors of wheat, barley and hops commingle to a refreshing and zesty conclusion. Hints of lemon and sweet malts waft to the fore as a touch of bitterness contributes to Hop Sun's bright finish.'

Roasted corn and smoked duck enchilada.

Paired with Southern Tier 'Oak Aged Unearthly' (11% ABV, Imperial India Pale Ale)

'Oak Aged Unearthly is a manifestation of the brewer's craft; skillfully balancing art and the forces of nature to produce a divine liquid. Delicately pour a taste of this oak aged brew into a fluted glass. Smell the enchanting aromas of the hops waft forward as your first sip divulges this beer's fervent soul.'

Cherry Stilton tart with pomegranate syrup and walnuts.

Paired with Southern Tier 'Cherry Saison' (8% ABV, Imperial Oak Aged Cherry Ale)

'Cherry Saison is aged with French Oak staves, imparting overtones of spice and balancing the natural sweetness of the cherries. It is the mission of our Imperial Series to create unique beers. Cherry Saison is the first in this series to incorporate oak aging.'

Pumpkin and mascarpone stuffed agnolotti.

Paired with Southern Tier 'Pumking' (9% ABV, Imperial Pumpkin Ale)

'Pour Pumking into a goblet and allow its alluring spirit to overflow. As spicy aromas present themselves, let its deep copper color entrance you as your journey into this mystical brew has just begun. As the first drops touch your tongue a magical spell will bewitch your taste buds making it difficult to escape. This beer is brewed with pagan spirit yet should be enjoyed responsibly.'

Tiramisu.

Paired with Southern Tier 'Mokah' (11% ABV, Stout brewed with chocolate & coffee)

'It is through similar cooperation that the simple bitter cocoa bean is transformed into a sweet treat. As scientists, our brewers utilize their materials to exacting standards.'

As artists, they couldn't resist the temptation to combine two of our highly acclaimed Blackwater Series Imperial Stouts: Jahva and Choklat. Alone each is perfect, but together as Mokah they are an inimitable expression of two of the world's most sought after flavors.'

Enjoy Mokah stout with – or as – your favorite dessert!'