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A Community Food Space To
Learn, Think, Do.

Springtime Beer & Food Pairings

18 Reasons

Wednesday, March 6, 2013

7 PM - 9 PM

steamed artichoke with bagna cauda

paired with Avril, Brasserie Dupont, Tourpes, Hainaut, Belgium
Belgian farmhouse-style table beer with hints of earth, lemon peel, and bitter herbs

buttery asparagus and morels

paired with Le Merle, North Coast Brewing Co., Fort Bragg, California, USA
full-bodied Belgian-style saison with citrusy, American hops

spiedino of lamb sausage, poached leek, and bread with mustard sauce

paired with Aegidius-Trunk, Klosterbrauerei Reutberg, Reutberg, Bavaria, Germany
brady, unfiltered German Märzen lager with layers of toasted nuts and caramel

barley salad with parsley, chives, and toasted hazelnuts

paired with Mai-Ur-Bock, Einbecker Brauhaus, Einbeck, Lower Saxony, Germany
malty, German lager balanced with peppery bitterness

strawberries with chocolate whipped cream

paired with Anchor Bock, Anchor Brewing Co., San Francisco, California, USA
chocolatey lager with hits of warm baking spices

For centuries, artisanal food and beer have been guided by the seasons. In Northern Europe, beer was a daily necessity as well as a companion to celebration. In the beer traditions of Germany and Belgium, springtime is a time of anticipation as the seeds are sown for the autumn harvest. It's also a time of piety as Catholics look to sturdy beers as they give up certain foods during Lenten fasting. The weather is chilly and wet, but the daffodils, mushrooms, asparagus, and young lambs signal the coming of spring and a season of growth and renewal. To sustain themselves and answer the call of spring, brewers produce traditional beers that are as delicious on their own as they are paired with the season's cuisine.

Tonight, we taste five dishes that celebrate spring flavors, each paired with a beer that signals that spring is here. Enjoy this menu inspired by Bay Area farms and producers, sourced by Bi-Rite Grocery, collaborated on by Bi-Rite Chef Wyatt Sandberg and me, and brought to you by 18 Reasons. Thanks for coming to this event! Thanks for supporting 18 Reasons and building community through seasonal food and great beer! Prost!