



SF Beer Week 2013

Beer & Spirits Pairings

**Karl Strauss Red Trolley Ale & Balcones "Brimstone"
Texas Scrub Oak Smoked Corn Whiskey**

a smooth ride on an oaky, smoky, caramel corn

Lost Abbey Judgment Day & Amaro Nonino

an intertwining of toffee, nuts, cocoa, and baking spice

Shmaltz Lenny's R.I.P.A. & Absinthe Obsello Verde

a titanic pairing of savory-sweetness, herbal bitterness, and boozy heat

Beer & Food Pairings

Speakeasy Scarlett Red Rye

paired with winter chicories, cauliflower, and hazelnuts

the bitter chicories find a partner in the beer's hops, and the hazelnuts echo the beer's nutty, peppery rye malts

North Coast Le Merle

paired with brussels sprouts and caper aioli

the saison's earthy, briny qualities pair with the sprouts and capers, and the beer's acidity cuts through the dish's richness

21st Amendment Back in Black

paired with dungeness crab arancini with calabrese aioli

the spicy aioli makes the beer's aromatic hoppiness even more vibrant, while the beer's dark malts call for the sweet succulence of shellfish

Triple Voodoo Inception

paired with goat cheese and roasted pepper panino

this beer's fruity, spicy Belgian yeast are natural partners with fresh cheese and veggies

Rodenbach Grand Cru

paired with beef spiedino with arugula, onion, carrots, and balsamic

a classic with Belgian beef and vegetable dishes, this beer's woody sourness is reminiscent of Balsamic

Dieu du Ciel! Route des Epices

paired with garganelli with porcini and pancetta

the spicy rye malts and three types of peppercorns provide great aromatics to this earthy mushroom pasta

Lost Abbey Judgment Day

paired with bomboloni caldi and chocolate, mascarpone, and raspberry

this abbey-style beer's notes of fig, raisin, clove, and cocoa find sweet harmony with these sugar-dusted doughnuts and dipping sauces

Almanac Bière du Chocolat

paired with coppa mocha of chocolate gelato, crème anglaise, chocolate sauce, candied almond, and meringue

this porter's coffee-flavored malts are nuanced with Dandelion chocolate, making for the perfect beery partner to this chocolatey, coffeeish dessert