



San Francisco Beer Week  
Tasting Menu February 7-13, 2009

*Hiramasa*

wild kingfish cured with fennel and green sichuan peppercorns,  
haricots vert, fried almonds, citrus-saffron sauce  
*St. Bernardus Wit, Brouwerij St. Bernard, Watou, Belgium*

*Pouple*

octopus in ash, sautéed chanterelles, meyer lemon crème  
*Orval, Brasserie d'Orval, Villers-devant-Orval, Belgium*

*Foie Gras*

seared Hudson Valley foie gras, huckleberries, du puy lentils,  
Brussels sprout leaves  
*La Vieille Provision, Brasserie Dupont, Tourpes, Belgium*

*Venison*

loin of Millbrook venison, orange segments, roasted chestnut  
purée, juniper-berry-scented jus  
*Westmalle Dubbel, Brouwerij Westmalle, Westmalle, Belgium*

*Chocolate Barre*

barre of Valrhona chocolate, praline crunch, milk chocolate  
mousse, godiva beads  
*Salvator, Paulaner Salvator Thomas Bräu, Munich, Germany*

Tasting Menu: \$85

Beer Pairings: \$35