

NERUDA & HAMBURG
DISTRIBUTING

~PRESENT~

THE SECOND ANNUAL
BEER DINNER

HOSTED BY JASON DAVINROY
WEDNESDAY, AUGUST 30, 2006



COURSE 1

GRILLED SHRIMP SALAD
ON FIELD GREENS
PINEAPPLE RUM VINAIGRETTE
BELL'S OBERON
MICHIGAN

COURSE 2

RASPBERRY SORBET INTERMEZZO
LINDEMAN'S FRAMBOISE
BELGIUM

COURSE 3

LAGER BRAISED BBQ RIBS OVER CREAMY CHIPOTLE
POLENTA
ROGUE CHIPOTLE
OREGON

COURSE 4

LOBSTER, CRAB, HUMBOLT COUNTY FOG GOAT
CHEESE STUFFED FILET OF BEEF. STOUT
REDUCTION, TUCSON MARINATED ROASTED
FINGERLING POTATOES.
LA FIN DUMONDE
QUEBEC

COURSE 5

BEER POACHED AND CARAMELIZED PEACH STRUDEL
CINNAMON ICE CREAM
LINDEMANNS PECHE
BELGIUM



FIN

NORTH COAST OLD RASPUTIN
RUSSIAN IMPERIAL STOUT



RECEPTION AT 6:30 – DINNER AT 7:00

WWW.NERUDA2DINE.COM