

TAMARACK BREWING COMPANY

A Brewer's Dinner

Celebrating Local Flavors

Thursday November 4th, 2010

Reception Ale

Bear Bottom Blonde Kolsch Style Ale

Fall Charcuterie

Brandy cider aged Rogue River Bleu Cheese,
Italian Cured Pancetta,
and Moss Farm Honey Crisp Apples
with toasted artisan crostini

Yard Sale Amber Ale

Lakeside Bisque

Caroline Point Hubbard Squash Bisque
with smoked aged gouda and cranberry infused oil

Dr. Tom's Pils

Willow Spring Ranch Lamb

Montana raised organic grass fed lamb shank
from Willow Spring Ranch
with wild mushroom and Yukon Gold torte
and seared Autumn vegetables with rosemary demi

Switchback Stout

Autumn Decadence

Chocolate ganache tart with a
white chocolate pumpkin sabayon

Charlie Brown Pumpkin Ale

tickets are available in advance for \$50 per person
which includes gratuity

For tickets, please call 844-0244 x4
or email info@tamarackbrewing.com

*a portion of the proceeds from this event
will benefit the children of the West Shore Food Bank
through the Tamarack Christmas Angels program*