

# Tamarack Brewer's Dinner

March 11<sup>th</sup>, 2010 ~ 6pm

"the menu was unique, the pairings were thoughtful, and the conversation was fabulous...  
we can't wait for the next beer dinner!"

*-Beer Dinner 2009 patron*

~ Reception Ale ~

*Old 'Stache Whisky Barrel Porter*

~ Appetizer ~

**Bacon wrapped smoked sea scallop  
atop field greens drizzled with a balsamic port wine reduction  
garnished with pork cracklins**

*Wakeboard Wit*

~ Soup ~

**Wild Ramp Cream**

**with Montana made organic chèvre, chives and parsley**

*Bear Bottom Blonde Kolsch Style Ale*

~ Intermezzo ~

**Peach Ale Sorbet**

~ Entrée ~

**Whole roasted American Kobe Rib Eye**

**Potato, bacon, and bleu cheese soufflé**

**Beer braised chard**

*Yard Sale Amber Ale*

~ Dessert ~

**Cone atop vanilla bean ice cream**

**bourbon caramel, chocolate candied pecans**

*Switchback Stout*

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

For tickets, please ask your server,

or call 844-0244 x4 or email [andra@tamarackbrewing.com](mailto:andra@tamarackbrewing.com)