

**Charity Food & Beer Tasting Event**  
**January 4, 2013**

**East Coast Lager (4.2% abv)**

**Cricket Hill Brewing Co., Fairfield, NJ**

*A traditional Bavarian Helles (Golden). Crisp and clean, with a flowery hop finish.*

**Paired with:** Chicken Tinga on Homemade Tortilla Chip

Shredded chicken with sweet onions & chipotle peppers, served on tortilla chip.

**Toasted Lager (5.3% abv)**

**Blue Point Brewing Company, Long Island, NY**

*A balanced amber lager beer brewed with toasted malts.*

**Paired with:** Brown Sugar & Cajun Spiced Pecans

Toasted pecans with cinnamon, brown sugar & Cajun spice.

**Grand Cru Winter Reserve (6.9% abv)**

**Flying Fish Brewing Co., Somerdale, NJ**

*Belgian-style ale with notes of fruit and cloves coupled with a spicy hop finish.*

**Paired with:** Pork Tenderloin with Prosciutto & Balsamico

Tender pork wrapped in prosciutto with a sweet balsamic glaze.

**Hoffmann Doppel Bock (7.0% abv)**

**Climax Brewing Co., Roselle Park, NJ**

*A brown lager brewed in the German tradition. Malty with soft, chocolaty notes.*

**Paired with:** Filet Mignon

Tips of delicious Filet Mignon, seared & cooked to perfection.

**Torpedo Extra IPA (7.2 abv)**

**Sierra Nevada Brewing Company, Chico, CA**

*A full-bodied India Pale Ale. Sweetness is balanced with hints of pine & citrus.*

**Paired with:** Gorgonzola Crostini

Buttery gorgonzola cheese served on toasted crostini.

**Bourbon County Stout (15.0% abv)**

**Goose Island Beer Company, Chicago, IL**

*An Imperial Stout aged in bourbon barrels. Vanilla, molasses and coffee notes.*

**Paired with:** Toasted Coconut Shortbread Cookies

***Beers selected & presented by Brewmaster Gretchen Schmidhausler***  
***Food prepared by Tavolo Pronto, Fair Haven, NJ***

