



Celebrating 'Craft Beer' Week May 10 – 16, 2010

Tapas Style Beer Pairing

Grilled Chilled Portabello

Herb goat cheese, steamed asparagus, vine-ripened fresh cut salsa, sweet balsamic reduction, basil oil

Suggested Beer: Two Lions Pale Ale

A light caramel sweetness, mild bitterness, and a creamy finish helps this English styled pale ale balance the tangy, creamy goat cheese, earthy mushroom and sweet balsamic essence.

Beef Carpaccio

Pepper crusted tenderloin, grated parmesan, fried capers, fresh basil, black pepper dijon mustard, arugula served with warm herb focaccia bread

Suggested Beer: Red Truck Lager

A light, clean finish, from the lager, matches well with the clean flavour of the beef.

Grilled Rosemary Lamb Loin Chops

Roast garlic buttermilk mashed, hand-cut beer battered onion rings blueberry compote

Suggested Beer: Red Truck Ale

A bolder, caramel sweetness of the ale works nicely with the grilled, sweet, gamey lamb, and blueberries.

Fraser Valley Hickory Smoked Duck Sausage

Grilled duck sausage, sun-dried blueberries, toasted walnuts goat cheese, citrus ale vinaigrette dressed arugula, Chipotle Shichimi Toragashi grainy mustard

Suggested Beer: Box Car Wheat (Hefeweizen)

A fruity aroma, and lingering malt sweetness of our seasonal ale contrasts the delicious flavour of duck sausage, and spicy grainy mustard.

Assorted Premium Cheeses & Specialty Meats

Only from the 'Cheese Man' himself, you will enjoy a tasting of three premium cheeses matched best with an assortment of two specialty meats and paired with brewer Dave Varga's own "IPA", served with seedless grapes, apples and olive oil crostini

Suggested Beer: Indian Arm IPA

The strong, citrus and floral hop character of the IPA cuts the rich flavours from these cheeses and specialty meats, lightly cleanses the palate and balances the overall flavours and impression from this dish.

Each Dish \$15.00 Beer Included