



## American Craft Beer Pairing Tasting Notes

### FIRST COURSE:

Boston Lager Cheddar Cheese Fondue

*Paired with:*

Samuel Adams Boston Lager®



The earthy, caramel flavors of the Samuel Adams Boston Lager® expose the smoked bacon and the rich flavors of the cheddar cheese in this bold fondue. In contrast, the Noble hop character of the beer softens the notes of Dijon and onion.



### SECOND COURSE:

Wisconsin Wedge Salad

*Paired with:*

Sierra Nevada Pale Ale

The subtle bitter notes and caramel undertones of the pale ale are a perfect balance with the smooth, peppery ranch dressing while the citrus and acidity of the beer is brought out by the subtle smoky flavor of the bacon. The crisp hoppiness of the beer cuts through the creaminess of the Gorgonzola cheese very nicely.

### THIRD COURSE:

Seasoned Black Angus Sirloin,  
Old Bay® Shrimp, Buffalo  
Chicken, Memphis-Style BBQ  
Pork Tenderloin and Wild  
Mushroom Sacchetti

*Paired with:*

Stone IPA



You're getting into something serious with this one. The Stone IPA's up front hop flavors and aromas love the spicy notes of the Memphis-Style BBQ Pork and Buffalo Chicken while the distinct flavors of Old Bay® play off the malt characters of the beer leaving a dancing palate of flavors behind.

### FOURTH COURSE:



PB & J Chocolate Fondue

*Paired with:*

Rogue Chocolate Stout

Rogue Chocolate Stout brings out a new dimension of Belgian bitter chocolate taste. Hint: it's Chef's favorite stout out there. The roasty espresso notes of the beer bring out the intense berry flavors of the purée and the nutty undertones of the crunchy peanut butter.



## American Wine Pairing Tasting Notes

### FIRST COURSE:

Boston Lager Cheddar Cheese Fondue

*Paired with:*

Chateau Ste. Michelle Pinot Gris

The crisp Pinot Gris prepares your palate for the rich characteristics of the Boston Lager Cheddar Cheese fondue. The light, sweet notes of the wine contrast the bold flavors of the Dijon mustard, smoky bacon and cheddar cheese.



### SECOND COURSE:

Wisconsin Wedge Salad

*Paired with:*

Murphy Goode Chardonnay

The fresh, creamy and salty characteristics of the Wedge Salad travel well with the sweet, buttery notes of the approachable chardonnay with rich texture and balance of acidity. The bold flavors of Gorgonzola bring out notes of tart apple and smooth vanilla in the wine while the spice of the ranch dressing and the subtle smoky flavor of the bacon allow the rich toasty oak notes to shine through.



### THIRD COURSE:

Seasoned Black Angus Sirloin, Old Bay<sup>®</sup> Shrimp, Buffalo Chicken, Memphis-Style BBQ Pork Tenderloin and Wild Mushroom Sacchetti

*Paired with:*

Coppola Claret

The sweetness of the Memphis-Style BBQ Pork Tenderloin and the salty Old Bay<sup>®</sup> Shrimp calm the tannins of the Claret allowing the dark fruits of the wine to come forward. The spices of the Buffalo Chicken and earthy characteristics of the Seasoned Black Angus Sirloin bring together the soft notes of cassis and anise.



### FOURTH COURSE:

PB & J Chocolate Fondue

*Paired with:*

337 Cabernet Sauvignon

Seductive aromas of mocha and dark cherry followed by an intense flavor burst of berries in the Cab pair well with the nostalgic tastes of PB & J through the berry purée and crunchy peanut butter.

