

NORTH COAST BREWING

THE BEST BEERS IN THIS WORLD...OR ANY OTHER.

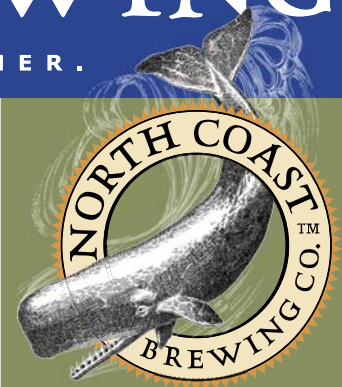
North Coast Brewing Teams with Whole Foods and Haddington's for Beer Dinner

Autumn 2011

In a continuation of its popular Beer Dinner Series, North Coast Brewing recently took part in a memorable culinary event at the hot new Austin, Texas watering spot, Haddington's. The evening featured a selection of North Coast beers paired with artisanal cheeses and offerings from Haddington's noteworthy kitchen. Whole Foods Market supplied the cheeses, and Cathy Strange, their Global Cheese Buyer, was present to provide information on each of them. She was aided by Mary Keehn, founder of Cypress Grove Chevre, producers of Humboldt Fog cheese. Tom Allen, North Coast Brewing co-founder and Marketing Director, gave background information on the beers while Chef James Corwell commented on his dishes. The event further demonstrated the remarkable affinity that beer has for fine food and affirmed its place at the dining table.

The amazing menu included:

- ❖ Foie gras cigarillo, strawberry, cocoa and honey gelée with Gruyère cheese and **Scrimshaw Pilsner**
- ❖ Grilled skewer of Merguez and peach with sherry glaze with Saracino cheese and **Cask Red Seal Ale**
- ❖ Chipped speck on toast with tomato hearts with Yodeling Goat cheese and **PranQster Belgian-Style Golden Ale**
- ❖ Gnocchi with grilled dates in pancetta and pickled mustard seeds with Humboldt Fog goat cheese with **Le Merle Saison Belgian-Style Farmhouse Ale**
- ❖ Chocolate and cherries with olive oil and caramel mousseline with Dutch Robusto cheese with **Brother Thelonious Belgian-Style Abbey Ale**
- ❖ Norwegian Gjetost cheese with **Old Rasputin Russian Imperial Stout**
- ❖ Colston-Bassett English Stilton cheese with **Vintage 2011 Old Stock Ale**



Since 1988

Press Release

For more:

<http://www.northcoastbrewing.com/news-reviews.htm>

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