

NORTH COAST BREWING

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

Vic & Anthony's Features North Coast Brewing in Houston

Vic & Anthony's nationally-known steakhouse was the site for a memorable North Coast beer dinner on November 18 in Houston. The evening was a tour-de-force example of how beautifully craft beers and haute cuisine can complement each other. Chef Michael O'Connor collaborated with Brewmaster Mark Ruedrich to develop a menu of showcase pairings.



MENU

Point aux Pins Oyster
Finger Chile, Apple, Tarragon
Le Merle Belgian Style Farmhouse Ale



Head-on Shrimp
Braised Greens, Smoky Creole Broth
Scrimshaw Pilsner



Rabbit Sausage
Dates, Foie Gras, Citrus Relish
Ruedrich's Red Seal Ale



Brazos Valley Blue Cheese Tart
Sorrel, Pumpkin Vinaigrette
PranQster Belgian-Style Golden Ale



Bacon-Wrapped Boar Loin
Pearl Onions, New Potatoes, Chanterelles
Brother Thelonious Belgian-Style Abbey Ale



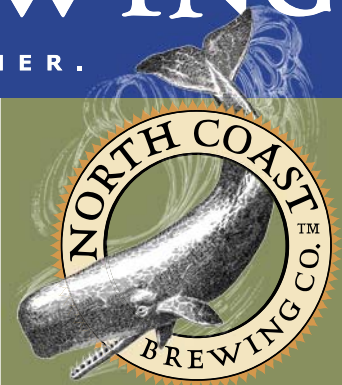
Venison and Kidney Pie
Root Vegetables, Pastry Lattice
Old Stock Ale 2011



Spiced Chocolate Strudel
Brown Butter Phyllo, Cardamom,
Cinnamon, Gingerbread Sauce
Old Rasputin Russian Imperial Stout



Night Cap
North Coast Barrel-Aged Grand Cru



Since 1988

Press Release

For more:

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

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