



Brew Masters Dinner

Saturday, June 5th 2010

First

Stuffed Poblano Pepper

Smoked Chicken, Chipotle Goat Cheese,
Real Sour Cream, Jicama Slaw

Firestone Hemp Ale

Chef Jose Garcia, The Cliffs Resort

Second

Saffron Barley Egg Noodles

Nectar Ale Jus

Firestone Nectar IPA

Chef Casey Walcott, Sea Venture Resort

Third

Central Coast Gumbo

Dungeness Crab, Shrimp, Andouille sausage,

Firestone Red Nectar

Chef David McWilliam, Sycamore Mineral Springs Resort

Fourth

An American Cheese Experience

Selection of the Finest Handcrafted Cheese Produced in America

Firestone Honey Blond

Chef Gregg Wangard, The Cliffs Resort

Fifth

Xantus Stout Bittersweet Chocolate Cake

Chocolate Ganache,

Mascarpone Espresso Cream, SLO Roast Espresso Beans

Firestone Black Xantus

Chef Stephen Walls, Apple Farm