



Brew Masters Dinner
Saturday, June 5th 2011

First Course

BBQ Duck Taco

Kalbi Style, Spicy Kimchi

Firestone Solace

Chef Pandee Pearson, Sycamore Mineral Spring Resort

Second Course

Cayucos Abalone Ceviche

Meyer Lemon Marinade, Black Bean Relish

Firestone Pale 31

Chef Casey Walcott, Sea Venture Resort

Third Course

Hearst Ranch Beef

Grilled Hanger Steak, Short Rib Taquito, Pineapple Salsa, Jicama Slaw

Firestone Union Jack

Chef Gregg Wangard, The Cliffs Resort

Fourth Course

Cheese

Sheep and Goat- all local

Firestone Double Jack

Chef Stephen Walls, Apple Farm

Fifth Course

Deconstructed Dark Chocolate Whoopie Pie

Bruled Fluff, Whoopie Cream, Velvet Merlin Caramel Sauce.

Firestone Abacus

Pastry Chef Willie Vey, Apple Farm