

Brasserie Du Vin

For Immediate Release
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The Brewer's Table – A Monthly 4-Course Beer Dinner at Brasserie Du Vin Celebrating the All-American Barbecue Friday, July 25, 2014 | 6:00 p.m.

Each month beer advocates Andy Baker and Tim Quirante collaborate with Du Vin to create an amazing 4-course beer dinner. A bit of education on the art of pairing is offered throughout the night. Reservations required for this sell-out event. \$50 per person. For reservations call 808-545-1115. This month, we pay tribute to the flavors of classic American barbecue and each guest receives a commemorative Erdinger Hefeweizen pint glass. On the menu:

Meet & Greet Beer: North Coast Brewing Scrimshaw

1st Course: Lobster Corn Dog, A lobster mousse "hot dog" deep dried, with honey-mustard citrus vinaigrette. Served with Erdinger Hefeweizen.

2nd Course: BBQ Cornish Game Hen, marinated in lemon and garlic, crispy fried and served with Gaufrette potatoes and walnut vinaigrette. Served with Mad River Jamaica Red.

3rd Course: Baby Back BBQ Pork Ribs, with a house-made dry rub and BBQ sauce served with cabbage and grilled corn with honey-ginger glaze. Served with Moylan's Kilt Lifter.

Dessert: Fondue de Pomme, lightly baked tart Granny Smith apples, topped with macadamia nuts, shredded coconut, melted chocolate and caramel sauce. Served with Young's Double Chocolate Stout

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