

North Coast Brewing Company, Inc., [www.northcoastbrewing.com](http://www.northcoastbrewing.com)  
 Brewmaster Dinners: Beer and Food Pairings

Much has been written about beer and food pairings in recent months, some helpful, and some not so helpful. Rather than providing general rules of thumb, following are some specific food and beer pairings that have gotten rave reviews at some of our recent Brewmaster Dinners. Try them out and see what you think.

North Coast Brewing Beer	Event	Paired Recipe
Red Seal Ale	Brewmaster/Winemaker Dinner	Warm Spinach Salad with Andouille Dressing
	Mendocino Bounty Menu	Roast Rack of Lamb with Mild Morel/Porcini/Black Trumpet Sauce
	The Cuisine of Alsace Lorraine	Choucroute Garnie (Sauerkraut cooked in wine with smoked pork and assorted sausages)
	Yucatecan Beer Dinner	Cochinitas Pibil - Pork Roast, slow cooked in banana leaves with achiote marinade
	Victorian Christmas Dinner	Roast Filet of Beef with Spanish Sauce
Acme Pale Ale	Victorian Christmas Dinner	Hodge Podge (Vegetable Soup simmered in beef, beef stock and butter)
	The Cuisine of Alsace Lorraine	Alsatian Ham and Gruyere Salad with a Dijon Vinaigrette
Blue Star Wheat Beer	Brewmaster/Winemaker Dinner	Shrimp and Mango Skewers with Guava Lime Glaze
	The Cuisine of Alsace Lorraine	Grumbeerekiechle au Chevre Chaud (potato pancake with melted goat cheese)
	Yucatecan Beer Dinner	Sopa de Cazuela - A rich broth with scallops and shrimp
	Victorian Christmas Dinner	Lobster Salad
Scrimshaw Pilsner	Victorian Christmas Dinner	Potted Salmon with Suffolk Rusks
	The Cuisine of Alsace Lorraine	Cream of Leek Soup
	Yucatecan Beer Dinner	Tostada Cazon with Crab and Halibut
	Mendocino Bounty Menu	Crepes with Rockfish in Oyster Mushroom Sauce
Acme IPA	Brewmaster/Winemaker Dinner	Barbequed Baby Back Ribs
PranQster	Brewmaster/Winemaker Dinner	Bistecca alla Diavola (Tenderloin of Beef with Marsala and Hot Pepper Sauce)
	Yucatecan Beer Dinner	Coconut flan
	Belgian Beer Night with Larry James	Broiled tomato stuffed with shrimp topped with curry mayonnaise
Old No. 38 Stout	Cajun Dinner	Crawfish-stuffed Filet Mignon with Crawfish Bordelaise Sauce
	Yucatecan Beer Dinner	Pipian - Taquitos with spicy roasted pumpkin seed sauce
Old Rasputin	Brewmaster/Winemaker Dinner	Imperial Chocolate Chocolate Cake
	Victorian Christmas Dinner	Ornamented Trifle and Christmas Plum Pudding
Old Stock Ale	Mendocino Bounty Menu	Poached Pears with Candy Cap Mushroom infused Crème Anglaise
	The Cuisine of Alsace Lorraine	Apple-Hazelnut Tart with Crème Fraiche
	Cajun Dinner	Sweet-Potato Pecan Pie with Chantilly Cream
Brother Thelonious	Belgian Beer Night	Traditional Belgian Stoemp (Pork sausage with mashed potato, red pepper, carrot, spinach and mustard brown gravy)