

Hearth

Monday, March 14th, 2011

Beer vs Wine Dinner: A Cage Match of Matching Abilities

First Course

CHIPS AND DIP

Beef Tartar, Quail Egg, Onion Dip, Potato Chips

Sly Fox, Pikeland Pils, Pennsylvania

Gruner Veltliner Smaragd, Rudi Pichler, 2007, Wachau

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Second Course

SHRIMP AND GRITS

Mayan Prawns, Pepperoncini, Soffrito, Anson Mills Polenta

Hopf, Spezial Weisse, Germany

Riesling Dry, Hermann Wiemer, 2008, Finger Lakes

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Third Course

LAMB CHOUCROUTE

Merguez Sausage, Baby Back Rib, Braised Neck, Sauerkraut

Founders, Old Curmudgeon Old Ale, Michigan

Chinon, Baronnie Madleine, Couly-Dutheil, 2008, Loire Valley

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Cheese Course

SELECTION OF FARMSTEAD CHEESE

Birrificio Brùton, Dieci, Italy

Vino da Uve Stramature, Giardini Arimei, NV, Ischia