



a benefit for  
 New Hampshire Public Television  
 engages minds,  
 connects communities,  
 celebrates New Hampshire.



Strawbery Banke Museum  
 interprets the living history of  
 generations who settled in  
 Portsmouth, NH, late 17th-century  
 to the mid-20th century.



A: Main Tent

Diplomat VIP

PASSPORT STAMPS

EXPERIENCE THESE DELICIOUS PAIRINGS ON YOUR 2011 CRAFT BEER & CULINARY WORLD TOUR!

- [A] **Main Tent:** North Country Smokehouse Sausages + Woodstock Inn Pigs Ear Browne • Cabot Cheese Pepper Jack, Horseradish, Seriously Sharp, 50% Reduced + White Birch Belgian Style Pale • The Meat House Assorted Marinated Steak Tips & Chicken + Flying Goose Rauchbier + Dogfish Head Punkin
- [B] **Beverages:** Squamscot Sodas + Monadnock Mtn Spring Water + White Heron Tea
- [C] Wentworth by the Sea Smoked Local Sturgeon, Preserved Lemon Quinoa Salad + Moat Mountain Pale Ale
- [D] Black Trumpet Smoked Robie Farm Veal and Breezy Hill Pork Bratwurst w/ Heirloom Apple Birch Butter + Moat Mountain Oktoberfest
- [E] A Bite to Eat Catering Local Chicken w/ Scallion and Chilies on a Cumin Tortilla Chip & Local Tomatillo Salsa + Sam Adams Boston Lager
- [F] Common Man Crab Cakes w/ Lemon-Basil Aioli + Smuttynose Common Man Ale
- [G] The Holy Grail Food & Spirits Seared Pork Tenderloin w/ Cranberry, Pear & Ginger Chutney, Cider Reduction + Woodstock Inn Autumn Ale Brew
- [H] Flavor Concepts Local Pork Terrine w/ Smoked Applesauce & Oat Bread + Throwback Brewery Maple-Kissed Wheat Porter
- [I] **Meet the Brewers - 7 to 8 p.m. in the Aldrich Garden**
- [J] Blue Mermaid Island Grill Jerk Chicken + Smuttynose Robust Porter
- [K] Four Restaurant Short Rib Kabob w/ Tomato Confit + Allagash Black
- [L] **Inside Pitt Tavern** Pete & Gerry's Heirloom Vanilla Custard w/ Apple/Pear Compote Topping + Allagash White
- [M] The Kitchen Deli & Catering Mini-Porchettas on Arugula-Pesto Focaccia w/ Agave-Dijon Jam + Prodigal Reverend Potter's Baltic Porter

Gundalow

- [N] Ten Center Street "Ten Ten Burger" w/ Carmelized Onions, Blue Cheese Fondue, Crispy Bacon & Croissant + Tuckerman Headwall Alt
- [O] Three Chimneys Inn Carrot Cake + Tuckerman Pale Ale
- [P] The 100 Club Chao Tom-Baked Vietnamese Pork & Shrimp Paste wrapped around Sugarcane + White Birch Hooksett Ale
- [Q] When Pigs Fly Glazed Short Ribs + Stone IPA
- [R] Lindt & Sprungli Smooth Dark 70% Chocolate + Stone Smoked Porter
- [S] Portsmouth Brewery Smoked Cheddar & Apple Turnover w/ Chile-Onion Mustard + Portsmouth Brewery Oktoberfest
- [T] RiRa Irish Pub Irish Chicken Curry & Rice (sauteed chicken, onion, carrots & leeks simmered in McDonalds Irish Chipper Curry Sauce) + Smuttynose Big A IPA
- [U] Jumpin' Jay's Fish Café Local Cod & Native Corn Cake w/ Local Tomato & Jalapeño Jam + Sam Adams Latitude 48 IPA
- [V] Popper's Sausage Kitchen Thuringer Bratwurst, Red Russian Kale, Prodigal Porter Mustard + Prodigal Sacopee Pils
- [W] Street Pho Spiced Beef Wontons w/ Serrano & Thai Basil Relish + Dogfish Burton Baton

**Goodwin Garden - Diplomat VIP Reception  
 Smuttynose Vintage Beers + Mombó Restaurant Appetizers**

- 07 Really Old Brown Dog: Chicken-Apple Sausage in Pretzel Bread
- 08 Baltic Porter: Goat Cheese & Bacon Chocolate Truffle
- 09 Wheat Wine Ale: House Cured Duck Ham w/ Honey Black Pepper Crackers
- 10 Maibock: Minced Meat Empanadas

## Participating Restaurants, Caterers, Food & Beverage Purveyors

**A Bite to Eat [E]**  
Pease Tradeport, Portsmouth, NH  
(603) 373-8922 | abyte2eat.com

**Black Trumpet Bistro [D]**  
29 Ceres St., Portsmouth, NH  
(603) 431-0887 | blacktrumpetbistro.com

**Blue Mermaid Island Grill [J]**  
409 The Hill, Portsmouth, NH  
(603) 427-2583 | bluemermaid.com

**Cabot Cheese Cooperative [A]**  
Cabot, VT | cabotchese.coop

**Common Man Family of Restaurants [F]**  
PO. Box 581, Ashland, NH  
(603) 968-9330 | thecommon.com

**Flavor Concepts [H]**  
Evan Hennessey  
(603) 781-1386 | flavor-concepts.com

**Four Restaurant [K]**  
189 State St., Portsmouth, NH  
(603) 319-1547 | fouronstate.com

**The Holy Grail Pub [G]**  
64 Main St., Epping, NH  
(603) 679-9559 | theholysgrailpub.com

**Jumpin' Jay's Fish Cafe [U]**  
150 Congress St., Portsmouth, NH  
(603) 766-3474 | jumpinjay.com

**The Kitchen Deli & Catering [M]**  
171 Islington St., Portsmouth, NH  
(603) 319-8630 | thekitchennh.com

**Lindt & Sprungli, USA [R]**  
Stratham, NH | lindt.com

**The Meat House [A]**  
Portsmouth, NH | themeatouse.com

**Mommo Diplomat VIP Reception**  
66 Marcy St., Portsmouth, NH  
(603) 433-2340 | mommorestaurant.com

**Monadnock Mountain Spring Water [B]**  
Wilton, NH | monadnockspring.com

**North Country Smokehouse [A]**  
Claremont, NH | ncsmokehouse.com

**The 100 Club [P]**  
100 Market St., Portsmouth, NH  
(603) 766-4100 | onehundredclub.com

**Pete & Gerry's Heirloom Eggs [L]**  
Monroe, NH  
(800) GET-EGGS | peteandgerrys.com

**Popper's Sausage Kitchen [V]**  
Dover, NH | (603) 534-3971  
poppers-sausage-kitchen.com

**The Portsmouth Brewery Restaurant [S]**  
56 Market St., Portsmouth, NH  
(603) 431-1115 | portsmouthbrewery.com

**RiRi Irish Pub [T]**  
22 Market Sq., Portsmouth, NH  
(603) 319-1680 | rira.com

**Squamscot Beverages [B]**  
Newfields, NH | nhsoda.com

**Street Restaurant [W]**  
801 Islington St., Portsmouth, NH  
(603) 436-0860 | streetfood360.com

**Ten Center Street [N]**  
10 Center Street, Newburyport, MA  
(978) 462-6652 | tentcenterstreet.com

**Three Chimneys Inn and Frost Sawyer Tavern [O]**  
17 Newmarket Rd., Durham, NH  
(603) 868-7800 | threechimneysinn.com

**Wentworth by the Sea [C]**  
588 Wentworth Rd., New Castle, NH  
(603) 422-7322 | wentworth.com/dining

**When Pigs Fly [Q]**  
460 U.S. Rt. 1, Kittery, ME  
(207) 438-7036 | sendbread.com

**White Heron Tea [B]**  
Rollinsford, NH | whiteherontea.com

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## Participating Breweries

**Smuttynose Brewing Co. [F - J - T - VIP]**  
Portsmouth, NH | smuttynose.com

**The Portsmouth Brewery [A - S]**  
Portsmouth, NH | portsmouthbrewery.com

**Allagash Brewing Company [K - L]**  
Portland, ME | allagash.com

**Dogfish Head [A - W]**  
Milton, DE | dogfish.com

**Flying Goose [A]**  
New London, NH | flyinggoose.com

**Moat Mountain Brewing [C - D]**  
N. Conway, NH | moatmountain.com

**Prodigal Brewery [M - V]**  
Center Effingham, NH | facebook.com

**Sam Adams Brewery [E - U]**  
Boston, MA | samadams.com

**Stone Brewing [Q - R]**  
Escondido, CA | stonebrew.com

**Throwback Brewing [H]**  
Hampton, NH | throwbackbrewery.com

**Tuckerman Brewing Company [N - O]**  
Conway, NH | tuckermanbrewing.com

**White Birch Brewing Company [A - P]**  
Hooksett, NH | whitebirchbrewing.com

**Woodstock Inn Brewery [A - G]**  
N. Woodstock, NH | woodstockinnbrewery.com

## Media & Promotional Partners

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Portsmouth, NH | zerowastenor.com

## PAIRING NOTES

**A: Main Tent** **White Birch Belgian Style Pale + Portsmouth Brewery Blonde** paired with **Cabot Cheese's Pepper Jack, Horseradish, Seriously Sharp Cheddar and 50% Reduced-Fat Cheddar**. The **Pale** is 8.5% a.b.v. and greets with an aroma of noble hops, pears and Belgian esters. The **Blonde** is a 4.5% a.b.v. and Portsmouth Brewery's most popular beer. It's a friendly, golden ale that pairs well with a wide range of foods and occasions.

**Flying Goose Rauchbier** and **Dogfish Head Punkin** are paired with **Meat House Marinated Steak Tips and Chicken**. **Rauchbier** translates from German as "smoked beer." The flavor is imparted by using malted barley dried over an open flame; a seasonal offering. **Punkin** is a full-bodied brown ale, brewed with pumpkin meat, organic brown sugar and spices.

**Woodstock Inn Pigs Ear Browne** is paired with **North Country Smokehouse's Smoked Sausages**. It won Grand National Champion for brown ales at 2004 & 2006 U.S. Beer Tasting Championships. Medium bodied with a balance of roasted and crystal malts create a hearty nutty flavor.

**[C] Moat Mountain Pale Ale** 5.6% a.b.v. American-style pale ale has a citrus and grapefruit bouquet derived from a blend of three hops, including Cascade. It finishes with a solid pleasing medium bitterness; the most popular year-round beer in-house. Paired with **Wentworth by the Sea Smoked Local Sturgeon, Preserved Lemon Quinoa Salad**.

**[D] Moat Mountain Oktoberfest** 7% a.b.v. is a German style lager, with biscuit and toasted malt notes, medium bitterness, amber in color. Brewed using traditional decoction mash (portion of grain bill is boiled and added back to main mash). Paired with **Black Trumpet Smoked Robie Farm Veal & Breezy Hill Pork Bratwurst w/ Heirloom Apple Birch Butter**.

**[E] Sam Adams Boston Lager** 4.9% a.b.v. Full-bodied & complex, caramel sweetness balanced with distinct citrus and piney notes; strong, smooth finish and mouth feel. Paired with **A Bite to Eat Catering Local Chicken w/ Scallion & Chilies on Cumin Tortilla Chip w/ Local Tomatillo Salsa**.

**[F] Smuttynose Common Man Ale** is specially brewed for the **The Common Man Family of Restaurants** customers to enjoy with the restaurant's fine fare. The ale is paired with **Crab Cakes w/ Lemon-Basil Aioli**.

**[G] Woodstock Inn Autumn Ale Brew** 4.63% a.b.v. is chestnut in overall color, and medium bodied with apple and cinnamon flavor and aroma. It's paired with **The Holy Grail Food & Spirits** Seared Pork Tenderloin w/ Cranberry, Pear & Ginger Chutney & Cider Reduction.

**[H] Throwback Brewery Maple-Kissed Wheat Porter** 5.8% a.b.v. is a medium-bodied, smooth and velvety porter. The rich and creamy mouthfeel is a result of the wheat used in the brewing; local maple syrup gives a hint of palate-pleasing sweetness & depth of flavor. Paired with **Flavor Concepts Local Pork Terrine with Smoked Applesauce + Oat Bread**.

**[J] Smuttynose Robust Porter** 5.7% a.b.v. evokes the dark, full-bodied ales that were a favorite of dockworkers and warehousemen (hence the name "Porter") in 19th-century London. A smooth and very drinkable beer, with well-balanced malt and hops, plus notes of coffee & chocolate. Paired with **Blue Mermaid Island Grill Jerk Chicken**.

**[K] Allagash Black** 7.5% a.b.v. is a Belgian style stout brewed with 2 Row barley, torried wheat, oats, both roasted and chocolate malt and a generous portion of dark caramelized candi sugar. Paired with **Four Restaurant Short Rib Kabob with Tomato Confit**.

**[L] Allagash White** Our interpretation of a traditional Belgian wheat beer brewed with a generous portion of wheat and spiced with coriander and Curacao orange peel. Fruity, refreshing and slightly cloudy in appearance. Paired with **Pete & Gerry's Heirloom Vanilla "Custard for a Cause" with Fresh Apple-Pear Compote Topping**.

**[M] Prodigal Reverend Potter's Baltic Porter** is a full-flavored dark lager influenced by the dark ales of England, and cool fermented in the tradition of Eastern Europe. Generously hopped for balance, this beer hides its strength well. Paired with **The Kitchen Deli & Catering Mini-Porchettas on Arugula- Pesto Focaccia with Agave-Dijon Jam**.

**[N] Tuckerman Headwall Alt** 4.7% a.b.v. that stays as true to the recipe as possible. Brewed using German malts, plus German and American hops, cold conditioned, dry-hopped and krausened in bottle or keg. Paired with **Ten Center Street's "Ten Ten" Burger with Caramelized Onions, Blue Cheese Fondue, Crispy Bacon & Croissant**.

**[O] Tuckerman Pale Ale** 5.3% a.b.v. is brewed with specialty malts, some grown in Maine, and four types of hops. After fermentation, it is cold conditioned and dry-hopped, then naturally carbonated in bottle or keg via "krausening." Paired with **Three Chimneys Inn Carrot Cake**.

**[P] White Birch Hooksett Ale** 7.8% a.b.v. Inspired by our love of Belgian ales and hoppy West Coast ales, we bring Cascade and Columbus hops together with our house yeast for a smooth Belgian style hopfest. Best fresh. Paired with **The 100 Club Chao Tom-Baked Vietnamese Pork & Shrimp Paste wrapped around Sugarcane**.

**[Q] Stone IPA** 5.4% a.b.v. Our So. California interpretation of the classic British pale ale style. Deep amber in color, with a delicate hop aroma complemented by a rich maltiness; an ale for those who have learned to appreciate distinctive flavor. Paired with **When Pigs Fly Glazed Short Ribs**.

**[R] Stone Smoked Porter** 5.9% a.b.v. So you think you don't like dark beer? This is no ordinary porter. Dark, smooth and complex, with rich chocolate and coffee flavors balanced by a subtle smokiness. Paired with **Lindt Smooth Dark 70% Chocolate**.

**[S] Portsmouth Brewery Oktoberfest** is one of Germany's most duplicated amber lagers. Medium-bodied, malt forward and perfectly balanced. Paired with **Portsmouth Brewery Smoked Cheddar & Apple Turnover w/ Chile-Onion Mustard**.

**[T] Smuttynose Big A IPA** 9.7% a.b.v. Created by the "Killer Kielbasa" for the Big Beer Series. Brewed in very small quantities, it has been one of the hardest-to-find. Big A IPA has more hops, more malt & more flavor. Paired with **RiRi Irish Pub Irish Pub Irish Chicken Curry & Rice**.

**[U] Sam Adams Latitude 48 IPA** is brewed with a select blend of hops from top German, English, and American growing regions all located close to the 48th latitude within the "hop belt" of the Northern Hemisphere for a powerful citrus and earthy aroma. Paired with **Jumpin' Jay's Fish Cafe Local Cod & Native Corn Cake w/ Local Tomato & Jalapeno Jam**.

**[V] Prodigal Sacopee Pils** paired with **Popper's Sausage Kitchen Thuringer Bratwurst, Red Russian Kale, Prodigal Porter Mustard**.

**[W] Dogfish Head Burton Baton** is a blended English-style Old Ale & Imperial IPA with citrus notes from Northwestern hops melding with woody, vanilla notes from oak. Paired with **Street Pho Spiced Beef Wontons w/ Serrano & Thai Basil Relish**.

## Thanks to All Our Generous Contributing Partners

