



*a craft beer
&
culinary world tour*
September 25, 2010



CRAFT BEER & FOOD PAIRINGS

SAMPLE more than 20 regional hand-crafted beers by Smuttynose, Allagash, Moat Mountain and Tuckerman Brewing Companies, as well as Portsmouth Brewery, Boston Beer Co. & Boulder Beer Co.

SAVOR inspired world cuisine creations by Seacoast restaurants and food purveyors paired with beer

MEET the brewers & chefs ▪ VIP reception featuring vintage Smuttynose beer & pairings

LIVE MUSIC by African drumming group Foté and Celtic music group BallyMac

Strawbery Banke Museum, Portsmouth
Saturday, September 25, 2010 from 5 – 9 pm.
VIP Reception from 4 – 5 p.m. at Mombo Restaurant
TICKETS www.nhptv.org/passport

| BEER | FOOD PAIRING |
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| Smuttynose Star Island Single | The Rosa Restaurant: White Pizza |
| Smuttynose Robust Porter | Lindt & Sprungli: Chocolates |
| Smuttynose Farmhouse Ale | Common Man: Crispy Cornmeal Fried Oyster with Remoulade Sauce |
| Smuttynose Big A IPA | Oar House: Lamb Chop with Roasted Garlic Demi-Glace |
| Portsmouth Brewery Oktoberfest | Portsmouth Brewery: Obatzda (Bavarian spiced cheese) on House-Made Pretzel Crisp with Local Radishes, Onions and Chives |
| SMUTTYNOSE VINTAGE BEERS SERVED AT VIP RECEPTION AT MOMBO RESTAURANT | 2007 Imperial Stout 2007 Scotch Ale 2007 Double Bock 2008 Baltic Porter 2008 Barley Wine |
| Allagash Black Stout | Brazo: Steak Empanada |
| Allagash White | Popovers on the Square: Orange Marmalade Cheese Tart |
| Allagash Curieux | Ri Ra Irish Pub: Curried Chicken & Green Apple Wonton |
| Moat Mountain Brown Ale | Black Trumpet: Apple and Blue Cheese Pork Sausage on Buttermilk Biscuit with Birch Molasses |
| Moat Mountain Pale Ale (aged in oak barrels produced by Strawbery Banke cooper) | Galley Hatch: Pulled Pork & Apple Cider Slider |

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| Tuckerman Pale Ale | Blue Mermaid: Jamaican Jerk Chicken |
| Tuckerman Headwall Alt | Evan Hennessey – Flavor Concepts: Late Summer Cassoulet |
| Boulder Brewing Company Sweaty Betty Blonde | Jumpin' Jay's Fish Café: Local Sole Ceviche with Tomatoes, Green Chilies, Garlic & Citrus |
| Sam Adams Barrel Room Collection - Stony Brook Red | Three Chimneys Inn: Butternut Squash Ravioli with Amaretto Cream Sauce |
| VARIETY OF BEERS Smuttynose Maibock Portsmouth Brewery Bottle Rocket IPA Portsmouth Brewery Dirty Blonde Ale Samuel Adams Oktoberfest | Cabot Cheese: Pepper Jack, Horseradish Cheddar, Seriously Sharp and a 50% Reduced Fat Cheddar Philbrick's Fresh Market: Antipasto Assortment, aged cheeses, spreads, and dips North Country Smokehouse: Variety of gourmet smoked sausages |

Notes from The Brewers

Smuttynose Big A IPA A 9.7% alcohol by volume India Pale Ale, described as having “an orange and citrus fruit, with a nicely balanced body, a hint of malt and a bunch of alcohol, and perhaps a hint of honey. The beer ends nicely with a lingering hop dryness.” This is a Big beer to stand up to the roasted garlic demi-glace served with Oar House Chef Desi Moonsamy's lamb chops.

Smuttynose Farmhouse Ale is an homage to traditional European beers brewed for quenching the thirst of farm workers, or “Saisonnaires.” A unique Belgian Saison yeast is used to impart a mixture of spicy, fruity & earthy notes along with lip-smacking palatability. That classic pairing of oysters and Champagne may have to be revised to this pairing of Farmhouse Ale and fried oysters from the Common Man Restaurant.

Smuttynose Robust Porter This is a smooth and very drinkable beer, characterized by its well-balanced malt and hops, plus subtle notes of coffee and chocolate that highlight the high-quality gourmet chocolate from Lindt.

Smuttynose Star Island Single Beer and Pizza, what a natural combination! But not just any beer or any pizza! This abbey-style, golden ale offers a beguiling mix of flavor and refreshment with a medium-body that features a slight residual sweetness from Honey Malt and hints of citrus and tropical fruits from the unique Belgian yeast it is fermented with. Chef Doug Johnson of The Rosa hand-crafts his dough and uses imported cheeses for his delicious crispy crust white pizza.

Smuttynose Maibock is brewed to be hugely malty and subtly finished with a variety of continental hops, with an eye-pleasing russet brown color that pairs very well with all types of cheeses and smoked meats.

Portsmouth Brewery Oktoberfest is an amber lager with a smooth body and a light hopping for remarkable drinkability that pairs very well with all types of cheeses and smoked meats.

Portsmouth Brewery Bottle Rocket IPA is a medium bodied American IPA with good malt backbone and pronounced hop flavor without hop bitterness usually associated with IPAs. It pairs deliciously with cheeses and smoked meats.

Portsmouth Brewery Dirty Blonde Ale is a golden ale with a light body and a sweet honey-like aroma with just a kiss of hops to make for a pleasant drinking ale. It pairs deliciously with cheeses and smoked meats.

Allagash Black Stout is a handsome mahogany brown with ruby red hues glimmering around the glass. The head is a delicate, silky tannish color. Yeast, malts, cocoa, and spices highlight the well-balanced and inviting aroma. The body is rather bold but the fluffy head tickles the lips. The taste is a well-balanced combination of malts, wheat, and yeast with a little hoppiness around the edges to give it a little zing, pairing nicely with Brazo's steak empanada.

Allagash Curieux Tripel Ale is aged in Jim Beam barrels for 8 weeks in the cellar. During this aging process the beer is totally transformed, and many new flavors and aromas develop. Most notably, the beer picks up soft coconut and vanilla

characteristics...and also a hint of bourbon flavor...that will match great with the curry spices in the chicken and green apple wonton from Ri Ra Irish Pub.

Allagash White The orange marmalade and cheese tart being prepared by baker Steve James from Popovers on the Square will have a graham cracker crust to play up the wonderful notes of orange peel and cardamom in the Allagash White Belgian-style Ale. Cardamom is what gives graham crackers their distinctive flavor and the fresh cheese curd provides a nice soft landing for the wonderful yeastiness of the Allagash White.

Moat Mountain Brown Ale Chef Evan Mallett's own sausage made with locally-raised pork, first of the season apples and blue cheese served on a buttermilk biscuit will catch the malty, yeasty flavors of this beer. The molasses flavors will be underscored by the fresh birch sap he cooks down into a syrup and drizzles over everything.

Moat Mountain Pale Ale Toasted bread and caramel lead into some citrus flavors before a dry, slightly bitter finish. With its medium body it will pair perfectly to the pork that is braised and dressed with meat juices, enhanced with a little warm apple cider and served on a freshly-baked and toasted slider bun from Popovers.

Tuckerman's Headwall Alt The late summer cassoulet that chef Evan Hennessey from Flavor Concepts is making will have local, pasture-raised braised pork belly and sausage; beans grown, dried and shucked this season from a farm in S. Hamilton, Mass; and locally harvested summer greens like kale or chard to complement the hops flavor in the Tuckerman Headwall Alt. A cassoulet, a classic French preparation featuring dried beans braised with several different cuts of meat, is just perfect for this smooth, medium bodied light brown ale.

Tuckerman's Pale Ale a Bottle-Conditioned American Style Pale Ale brewed with specialty malts and four types of hops. Post fermentation, it is cold conditioned and dry-hopped in lagering tanks for maximum taste and quality. It is naturally carbonated in the bottle or keg using a German process called "krausening" which produces a delicate carbonation and a superior flavor. It will refresh your palate for more Jamaican jerk chicken from the Blue Mermaid Grill.

Boulder Brewing Company Sweaty Betty Blonde is a Bavarian-style wheat beer, unfiltered and cloudy with subtle hints of clove and banana made for the summer season with a freshness to match Jumpin' Jay's Fish Café serving of local sole ceviche with tomatoes, green chilies, garlic & citrus.

Samuel Adams Octoberfest has a rich, deep reddish amber hue which itself is reflective of the season. *Samuel Adams* Octoberfest masterfully blends together five roasts of malt to create a delicious harmony of sweet flavors including caramel and toffee. The malt is complemented by the elegant bitterness imparted by the Bavarian Noble hops; a wonderful transition from the lighter beers of summer to the heartier brews of winter. It's easily paired with an array of cheeses and smoked meats.

Samuel Adams, Barrel Room Collection - Stony Brook Red is a Belgian-style, full-bodied brew with tart fruit notes, a rich malty taste and toasted oak character from barrel aging. The long dry finish is almost wine-like. Additional bottle-conditioning adds to the complexity, making it a perfect accompaniment to the Three Chimneys Inn's butternut squash ravioli with amaretto cream sauce.

9.7.10

PASSPORT Craft Beer & Culinary World Tour is a benefit for



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