

PASSPORT

*a craft beer &
culinary world tour*

August 22, 2009

Strawbery Banke Museum, Portsmouth, NH



Examples of Food Pairings

Delicious and unique pairings of Smuttynose, Allagash, Moat Mountain and Tuckerman Brewing Co. beers, matched with special world cuisine foods created by Seacoast restaurants and food purveyors such as the **Black Trumpet**, **Blue Mermaid**, **The Common Man Family of Restaurants**, **The Dunaway**, **Four**, **Galley Hatch**, **Popovers on the Square**, **Philbrick's Fresh Market**, **Tasty Thai**, **Terra Cotta Pasta Co.**, **Three Chimneys Inn**, **Cabot Cheese**, **North Country Smokehouse** and **Lindt Chocolates**, among others.

SMUTTYNOSE BEERS	FOOD PAIRING
Summer Weizen	Spicy Sesame Noodles
Pumpkin Ale	Squash Ravioli
Wheat Wine Ale	Pear & Blue Cheese Tart
Robust Porter	Citrus Fruit Rind & Spices in Dark Chocolate
Star Island Single	Spicy Vegetarian Samosas
Finestkind IPA	Jamaican Jerk Spiced Chicken & Goat
Old Brown Dog	Portobello Mushroom & Roasted Red Pepper Sliders
Farmhouse Ale	Lavender Infused Baklava
Shoals Pale Ale	Smoked Fish
Maibock	Array of Nutty Cheeses, Italian Hard Meats & Sausages
GUEST BEERS	FOOD PAIRING
Moat Mountain Czech Pilsner	Tasty Thai - Thai Spring Rolls (a crispy wheat wrapper filled with thinly sliced cabbage and carrots, seasoned with sesame oil, garlic and pepper. Served with a sweet and tangy dipping sauce) (vegetarian); accompanied by a Thai salad
Moat Mountain Maerzen (aged in oak barrels produced the cooper at Strawbery Banke)	Black Trumpet - a buffalo and locally sourced pork sausage over hardwood, with a mustard blueberry glaze
Allagash Dubbel Reserve	Four - Confit of pork belly braised in maple syrup, served with pickled green tomatoes
Allagash White	Passion-Fruit Mango Mousse Cups
Common Man Ale	Common Man - Catfish Fingers with Spicy Chipotle Aioli "Camp Crackers" - melted Gorgonzola dusted w/ scallions on flatbread

Tuckerman Brewing Headwall Alt A bottle-conditioned German Style Brown Ale. The headwall alt is brewed using German malts, plus German and American hops. Like the Pale Ale, the Headwall Alt is cold conditioned and dry-hopped, and then naturally carbonated in the bottle and keg.	This ale will be featured in our cheese and sausage area, as it pairs beautifully with rich, savory foods due to its maltiness. North Country Smokehouse
Tuckerman Brewing 6288 Stout The 6,288-foot high Mount Washington has earned its reputation for the "world's worst weather." To commemorate this legendary institution, Tuckerman donates a portion of the proceeds from the sale of this Sixty-Two Eighty-Eight Stout to the	This ale also will be featured in our cheese and sausage area, as it pairs beautifully with rich, savory foods due to its maltiness. North Country Smokehouse
	Artisanal Breads & Spice Infused
	Olive Oils
	Seafood Sausage
Philbrick's Fresh Market	Array of dips + crackers

Notes from The Brewers

Smuttnose Summer Weizen & Spicy Sesame Noodles A natural warm weather combination, Summer Weizen is brewed with malted wheat, which imparts a subtle, grainy flavor that matches nicely with the toothy texture and flavor of the noodles. The presence of mild chamomile flowers in the beer also acts as a fragrant counterpart to the sesame flavor and spiciness of the noodles.

Smuttnose Pumpkin Ale & Squash Ravioli A traditional American harvest-season ale that matches up nicely with the autumnal flavors of this dish, as the spices in the beer meld with the ravioli's rich squash filling.

Wheat Wine (Smuttnose Big Beer Series) with Pear & Blue Cheese Tart - This big, bold-flavored beer has a strong residual sweetness, distinct fruity notes and a subtle tart finish, all of which provide a lovely match for the robust, earthy flavor of the blue cheese and pear.

Baltic Porter (Smuttnose Big Beer Series) with Citrus Rind & Spicy Dark Chocolate - Our Baltic Porter features luxurious, rich, roasted malt flavors and notes of coffee and chocolate, pairing perfectly with the citrus, chocolate and spices.

Star Island Single with Spicy Vegetarian Samosas - Our abbey-style single is a refreshing, light-bodied ale, subtly spiced with coriander, which draws out the subtle spicing of this traditional Indian treat.

Finestkind IPA & Jamaican Jerk Goat – Highly hopped beers and hot, spicy foods are a marriage made in heaven, with each highlighting the best in the other.

Smuttnose Old Brown Dog Ale with Portobello & Roasted Red Pepper Sliders - As a rule, rich, malty beers like Old Brown Dog naturally complement savory dishes. We believe that this beer will be a particularly nice match with the earthy flavors of the mushrooms and the smoky, caramelized flavors of the roasted peppers.

Farmhouse Ale (Smuttnose Big Beer Series) with Lavender-Infused Baklava - The subtle, yeasty, spicy fruitiness of this ale matches nicely with the intense sweetness and ethereal lavender of the baklava.

Shoals Pale Ale with Smoked Fish - This ale's earthy, biscuity, caramel flavors and hop presence contrast nicely with the rich flavors and texture of the smoked fish.

Smuttynose Maibock (Smuttynose Big Beer Series) with an Array of Nutty Cheeses - Beer and cheese make a delightful pairing, with the carbonation of the beer and hop bitterness standing up against the rich, fatty flavors found in cheeses. Both beer and cheese are tied closely to the land, from the grass consumed by the cows or goats to the barley, hops and yeast used to brew beer.

Moat Mountain Czech Pilsner - Paired with Thai spring rolls. Both contain pronounced yet subtle flavors that roll over your tongue and linger only momentarily. The crisp crunch of wheat coats your tongue as the gentle taste of the vegetables gives way to a jump in flavor provided by a dip in the sweet and tangy Thai sauce. Pilsner before or after cleanses the tongue and soft malt notes give way to a wonderful flowery noble hop aroma.

Moat Mountain Maerzen - To better understand the gentle nuances that American white oak can impart, a special beer on Cask will be poured. This beer will be aged in a wooden keg or cask that was made by the resident cooper at Strawberry Banke, Ron Raisless. It will be served in a traditional manner using a wooden spigot and will be served by gravity alone. Remarkable. I think you will think so too! This astonishing beer will be paired with a buffalo and locally sourced pork sausage prepared by Black Trumpet, grilled over hardwood and glazed with a blueberry mustard.