

Stone Vertical Epic Party

December 15th, 2012

Kyle Davis - Justin Davis - Andy Doyle - Max Riedel

1st Course

Fruit Salad

Melon, Grapes, Mandarin Orange, Raspberries, Lemon Juice

07/07/07 Vertical Epic Ale - Stone Brewing Co.

Ginger, lavender, jasmine, cardamom, strong fruit, and citrus peel

Dry, bitter with creaminess, smooth finish

2nd Course

Lox on Toast - Salmon, Honey Mustard, Crispy Cuban Toast

Shrimp Cocktail - Shrimp, Cocktail Sauce, Fresh Lemon Juice

08/08/08 Vertical Epic Ale - Stone Brewing Co.

Nice hop bitterness, citrus, strong spice, tropical fruit, piney

Dry, crisp, smooth, full bodied, slightly bitter

3rd Course

Russian Imperial Stout Braised Short Ribs

w/ Carrots and Garlic Mashed Potatoes

Beef Short Ribs, Organic Carrots, Garlic Mashed Potatoes with Butter

09/09/09 Vertical Epic Ale - Stone Brewing Co.

Chocolate, fruit, hints of vanilla, mild oak, orange

Full mild flavor, very smooth, creamy, good carbonation

4th Course

Salad of Greens - Fresh Spinach and Romaine Greens, Bleu Cheese, Light Raspberry Dressing

Cheese Tray - Merlot Cheese, Asiago Cheese, Boursin Cheese, Crackers, Local Organic Honey

10/10/10 Vertical Epic Ale - Stone Brewing Co.

Hops, bitterness, citrus, Gewurztraminer, Muscat, and Sauvignon Blanc wine grapes

Dry white wine, semi-creamy, tart

5th Course

Spicy Jerk Chicken Wings with Ranch

Amish Chicken Wings, Hot Jamaican Jerk

11/11/11 Vertical Epic Ale - Stone Brewing Co.

Chile peppers, cinnamon, malt sweetness, caramel, fruit flavor

Medium body, hints of heat, crisp, smooth

6th Course

Dessert Bacon - Crispy Cinnamon and Brown Sugar Rubbed Bacon

Ginger Cookies - Emily's soft and round gingerbread cookies

Cigars - Hand Selected by Jim Straus - Straus Tobacconist

12/12/12 Vertical Epic Ale - Stone Brewing Co.

Intense cinnamon, nutmeg, and allspice with banana esters, hints of citrus, and molasses

Full, but not sweet, extremely dry finish, very complex