

Brewmaster

DINNER

with
Don Chapman
President & Head Brewer
GRIMM BROTHERS BREWHOUSE



Friday August 5, 2011

Executive Club Restaurant
Budweiser Events Center
Loveland, Colorado

6pm Reception

6:30pm Dinner "Tapas Style"

\$35 Per Person/\$65 Per Couple

LITTLE RED CAP (Altbier)

Red Cap Sausage in Pretzel Dough with Mustard,
Marinated & Grilled Portabello "Brew'shetta, Aged
Gouda & Cheddar Cheese, Fruit & Crackers

SNOW DROP (Honey Wheat Ale)

Snow Drop Salad, Chicken Confit Corn Dog, Bacon
Wrapped Shrimp

FEARLESS YOUTH (Munich Dunkel)

Mini Beef Rouladen, Duchesse Potato, Fearless
Youth Demi-Glace, Deviled Egg, Cheese &
Vegetable Crudite, Mini Reuben

Granita to Cleanse the Palette!

RIFF RAFF (Dunkel Weisse) & HEFEWEIZEN

Tempura Pakora with Roasted Pineapple Raita,
Chicken Mole Satay, Hefe-Cured Salmon on Porter
Pancake with Sweet Mustard

MASTER THIEF (German Porter)

Ham & Swiss en Croute, Savory Cupcake, Pulled
Pork Quesadilla

HARE'S BRIDE (Hefewein)

Herbed Chevre Crostini with Banana-Onion Jam, Fig
& Toasted Almond Puff with Raspberry Sauce,
Bannas Foster Shooter

7 RAVENS (Schwarzbier)

Tiramisu Bite, 7 Ravens & Skor Bar Ice Cream, Gran
Marnier Infused Chocolate Dipped Strawberry



Executive Chef
MARCO OLIVO

Reservations & Info

970.619.4051 or

bomalley@larimer.org

PRESENTED BY

Ovations
EVERYTHING'S FRESH!

