



## SARATOGA ARMS & OLDE SARATOGA BREWERY DINNER

Saturday, January 22, 2011

Food Pairings by Executive Chef Dale Miller, CMC, AAC

Beer Pairings by Bob Cohan, Olde Saratoga Brewery Representative

### PAIRING MENU ♦

Pretzel Crusted Smoked Salmon Potato Cake, *Bumpy Mustard Beer Sauce*  
Kingfisher Premium Lager

Achiote Braised Veal Cheeks, *Calabaza Squash Puree, Cilantro Oil*  
Saratoga Lager

Cajun Jambalaya, *Chicken, Andouille and Shrimp, Blackened Rice, Etouffe*  
Saratoga India Pale Ale

Chocolate English Toffee Torte, *Caramel Stout Sauce*  
Mendocino Black Hawk Stout

ENJOY!