

2008 Sagebrush Classic Food & Beer Pairing Menu

CHEF NAME	MENU	BEER PAIRING
JOHN FINGER & TERRY SAWYER Hog Island Oyster Co. San Francisco, CA	<ul style="list-style-type: none"> Fresh Oysters 	Obsidian Stout Sagebrush Classic Pilsner
PHILIPPE BOULOT Heathman Restaurant Portland, OR	<ul style="list-style-type: none"> Albacore tuna confit nicoise 	Mirror Pond Pale Ale
JODY DENTON Merenda & Deep Bend, OR	Merenda <ul style="list-style-type: none"> Five pork raviolini with English pea sugo Deep <ul style="list-style-type: none"> Lillikoi Cloud with Pineapple/Vanilla Soup 	Green Lakes Organic Ale 20 th Anniversary Wit
ROBERTO DONNA Galileo & Bebo Trattoria Washington, DC	<ul style="list-style-type: none"> Potato dumpling in a creamy lobster, porcini mushroom sauce 	The Abyss
TOM FLEMING Central 214 Dallas, TX	<ul style="list-style-type: none"> Beer braised Kobe short ribs and pan seared diver scallops with micro greens salad 	Bachelor ESB
KEN FRANK La Toque Rutherford, CA	<ul style="list-style-type: none"> Steak with Stout Cracked Black Pepper Sauce 	Inversion IPA
KENNY GIAMBALVO Bluehour Portland, OR	<ul style="list-style-type: none"> Grilled calamari with cucumber, heirloom tomatoes, kalamata olives and oregano pesto 	20 th Anniversary Wit
JENNIFER JASINSKI Rioja & Bistro Vendome Denver, CO	<ul style="list-style-type: none"> 5 spiced duck confit in crispy feuillette ring with Asian vegetable slaw & Szechuan peppercorn oil 	Inversion IPA
MARK KIFFIN The Compound – Santa Fe, NM	<ul style="list-style-type: none"> Seared Diver Sea Scallop, cast iron roasted corn pudding, crispy pancetta, tomato & Honshimeji 	Twilight Ale
JACKIE LAU Roy's Restaurants – Honolulu, HI	<ul style="list-style-type: none"> Mochi Crisped Hawaiian Moi, Sea Asparagus, Hearts of Palm Salad, Island Vanilla Bean Vinaigrette 	Green lakes Organic Ale
MIKE MACKIE Broken Top Club Bend, OR	<ul style="list-style-type: none"> Coconut custard with mango sauce and spiced rum wafer 	Black Butte XX
BRIAN MALARKEY Oceanaire Seafood Room San Diego, CA	<ul style="list-style-type: none"> "Eye of the Martini" the natural Viagra – Uni, Quail Egg, Oyster and Daviar in a Yuzu Vinaigrette 	Sagebrush Classic Pilsner

2008 Sagebrush Classic Food & Beer Pairing Menu

<p>JASON McCLURE Sazerac Seattle, WA</p>	<ul style="list-style-type: none"> House-made Charcuterie display--Wild Boar sweet coppa, saffron spresatta, rabbit & chicken liver terrine, Andouille sausage, Boudin blanc & duck liver mousse with traditional accompaniments 	<p>Black Butte Porter</p>
<p>MATT NELTNER Deschutes Brewery Bend, OR</p>	<ul style="list-style-type: none"> Chocolate Porter cheesecake lollipop 	<p>The Abyss</p>
<p>SCOTT NEUMAN Oba Restaurante – Portland, OR</p>	<ul style="list-style-type: none"> Ceviche Bar – Selection of 8 ceviches including shrimp with coconut milk & habanero, scallops with mango & pineapple, Chile-spiced rare beef tenderloin with roasted tomato-orange vinaigrette, Corvina with tomato & avocado, etc. 	<p>Mirror Pond Pale Ale</p>
<p>MICHAEL SMITH Michael Smith Kansas City, MO</p>	<ul style="list-style-type: none"> Braised Lamb with Summer Tomatoes & Chick Peas 	<p>Bachelor ESB</p>
<p>GREG & MARY SONNIER Gabrielle at Uptowner New Orleans, LA</p>	<ul style="list-style-type: none"> Duck and Andouille Sausage Gumbo 	<p>Black Butte Porter</p>
<p>CHRIS TAYLOR Fraser's Perth, AU</p>	<ul style="list-style-type: none"> Braised beef cheek cooked in stout, soft polenta & gremolata 	<p>Obsidian Stout</p>

