

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Organic Beer Vegetarian Dinner

Great Sage Restaurant
[Chef Vali Klein]
Clarksville, Md.
26 June 2008

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Welcome
Clipper City MärzHon

1st course

Roasted Shitakes, over Spinach with a Tomato Fennel Vinaigrette.
Paired with cask Oxford Organic Amber Class Ale.

2nd course

Asparagus and Roasted Red Pepper Filo Purse over Creamy Goat Cheese Sauce
Paired with Heavy Seas Small Craft Warning Über Pils.

Intermezzo

Raspberry Sorbet.
Paired with Oxford Organic Raspberry Wheat.

3rd course

Thai Yellow Curry with Vegan 'Beef' Tips and Mangos.
Paired with Heavy Seas Loose Cannon Hop3 Ale.

Dessert

Aztec dairy-less Chocolate Mousse with chili peppers
Paired with Heavy Seas Peg Leg Imperial Stout.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Organic Beer Dinner

Magnolias at the Mill
[Chef Mark Marrocco]
Purcellville, Va.
22 May 2008

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

1st course

Local Organic Asparagus Salad, mixed field greens,
candied pecans, warmed goat cheese, and tarragon-mustard dressing.
Paired with cask Oxford Organic Amber Ale.

2nd course

Belgian-style steamed mussels, saffron-fennel sauce,
chorizo sausage with Belgian-style frites and dipping sauces.
Paired with Heavy Seas Red Sky at Night Saison.

3rd course

Skewers of grilled spiced shrimp, scallops, &
pineapple, served with pineapple-ginger couscous and red curry sauce.
Paired with cask Heavy Seas Loose Cannon Hop3 Ale.

4th course

Hickory-smoked pork spare ribs, served with Hooks
Blue Cheese & Red Bliss Potato Salad.
Paired with Heavy Seas Peg Leg Imperial Stout.

5th course

Bananas Foster with house-made vanilla-bean ice cream.
Paired with Heavy Seas Hang Ten Doppel Weizen Bock (2007 vintage).

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Chef Lucy Saunders & Chef Jerry Edwards Beer Dinner

Clipper City Brewing Company
Baltimore, Md.
6 March 2008

Commentary by:
Lucy Saunders, Chef and Author
Hugh Sisson, Clipper City Brewing General Partner
Jerry Edwards, Chef's Expressions

1st course

Garlic Cheddar & Loose Cannon Soup
Paired Heavy Seas Loose Cannon Hop3 Ale.

2nd course

Pearl Barley Risotto with Shitake & Blue Cheese Sauce
Paired with Heavy Seas Below Decks Barleywine.

3rd course

House-made White Sausage on a Polenta Bed.
Paired with Heavy Seas Small Craft Warning Uber Pils.

Entrée

Roasted Lamb with Winter Warmer & Rosemary Pan Sauce
Paired with Heavy Seas Winter Storm Imperial ESB.

Dessert

Fudge stout Brownies with Coffee Ice Cream
Paired with Heavy Seas Peg Leg Imperial Stout.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

“Tuscarora Cooks the Book”: Lucy Saunders Beer Dinner

Tuscarora Mill
[Chef Patrick Dinh]
Leesburg, Va.
5 March 2008

Commentary by:
Lucy Saunders, Chef and Author
Hugh Sisson, Clipper City Brewing General Partner
Thomas Cizauskas, Clipper City Brewing Territory Manager

1st course

Lager Steamed Mushroom Dumplings with Märzhon Sweet & Sour Sauce.
Paired with Clipper City Balto Märzhon.

2nd course

Angry Shrimp Szechuan Style.
Paired with cask Heavy Seas Loose Cannon Hop3 Ale.

3rd course

Fennel Crusted Rack of Lamb, with Barley Risotto & Peg Leg Stout Sauce.
Paired with cask Heavy Seas Peg Leg Imperial Stout.

4th course

Holy Sheet Glazed Skirt Steak with Raclette Potatoes.
Paired with Heavy Seas Holy Sheet Über Abbey Ale.

Cheese course

“Big Wood’s Blue” with Nut Bread and Pear Coulis.
Paired with Heavy Seas Below Decks Barleywine (2007 vintage).

Dessert Course

Coconut Cream Pie Dessert with housemade Marshmallows.
Paired with Heavy Seas Hang Ten Weizen Doppelsection (2007 vintage).

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Lucy Saunders Beer Dinner

Royal Mile Pub
[Chef Ian Morrison]
Wheaton, Md.
4 March 2008

Commentary by:
Lucy Saunders, Chef and Author
Hugh Sisson, Clipper City Brewing General partner
Thomas Cizauskas, Clipper City Brewing Territory Manager

Passed Hors d'oeuvres
Stuffed Mushrooms, Smoked Salmon Crostini, and more.
Paired with Oxford Raspberry-Wheat Ale.

Surf N' Turf Tasting
Mini Burgers and Cheese Stuffed Shrimp w/ Bacon.
Paired with Clipper City Balto MärzHon.

Soup Course
Asiago Cheese Soup.
Paired with Heavy Seas Holy Sheet Über Abbey Ale.

1st Entree
Butter Poached Lobster Tail with Vanilla Beurre
Blanc over Lobster Claw Mashed Potatoes.
Paired with Heavy Seas Small Craft Warning Über Pils.

2nd Entrée
Braised Beef Short Ribs with pomegranates, glazed
parsnips, and carrots.
Paired with Heavy Seas Peg Leg Imperial Stout.

Dessert Course
Lemon Thai Basil Sorbet.
Paired with cask Heavy Seas Loose Cannon Hop3 Ale.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Local Beer & Local Food Dinner

Chadwicks
[Chef Peter Durkin]
Alexandria, Va.
5 February 2008

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Hors d'Oeuvres

Herb-roasted Pennsylvania quail.
Toasted-oat-and-ale-battered Chesapeake fluke fingers.
Ostrowski's Kielbasa with braised-in-beer kraut.
Assateague oysters with chili mignonette.
Fresh cut Old Bay fries.

Paired with Chadwick's Hefeweizen (Clipper City)
&
cask Heavy Seas Winter Storm Category 5 Ale

Appetizer

Pot Pie of Maryland Blue Crab and Smithfield VA Ham.
Paired with Heavy Seas Small Craft Warning Über Pils.

Fish Course

Ragoût of Chesapeake Rockfish, Middleneck clams, and
Kennett Square PA oyster mushrooms.
Paired with Heavy Seas Loose Cannon Hop3 Ale

Meat Course

Stout-braised Virginia Wagyu Beef with
House-made Agnolotti filled with Hummingbird Farms, MD Arugula and Yams.
Paired with Heavy Seas Peg Leg Imperial Stout

Dessert

Banana and Dark Chocolate Cream Puff.
Paired with Heavy Seas Hang Ten Weizen Doppelbock.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Muss & Turners
Smyrna, Ga.
21 January 2008

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

1st Course

Roasted King Salmon Salad.
Paired with cask Heavy Seas Loose Cannon Hop3 Ale

2nd Course

Berkshire Pork loin over roasted potatoes and leeks.
Also paired with cask Heavy Seas Loose Cannon Hop3 Ale

Dessert Course

Assorted chocolates and pastries.
Paired with Below Heavy Seas Decks Barleywine

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Sweet Charity Beer & Chocolates Fundraiser
Washington, D.C..
7 December 2007

Commentary by:
Thomas Cizauskas, Clipper City Brewing Territory Manager
Eric Johnson, Krishon Chocolates

Starter

Manchego cheese.
Paired with Heavy Seas Small Craft Warning Uber Pils.

1st Chocolate

Krishon White Chocolate Bark with cacao beans.
Paired with Oxford Raspberry Wheat.

2nd Chocolate

Krishon Bittersweet Truffles.
Paired with Heavy Seas Peg Leg Imperial Stout.

3rd Chocolate

Krishon Ginger Chocolate Truffles.
Paired with Heavy Seas Loose Cannon Hop3 Ale.

4th Chocolate

Krishon Cinnamon Truffles.
Heavy Seas Below Decks Barleywine (2007 vintage).

5th Chocolate

Milk Chocolate Truffles with cacao beans.
Paired with Heavy Seas Hang Ten Weizen Doppelbock.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Fine American Beers & Fine American Cheeses

Tuscarora Mill
[Chef Patrick Dinh]
Leesburg, Va.
7 November 2007

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Course 1

Seared Chilean Sea Bass over Antigo Stravecchio Cheese Risotto
with Preserved Lemon Glace.
Paired with Victory Prima Pils.

Course 2

Butter Poached Lobster on Carr Valley Shepherd's Blend Brioche.
Paired with Brooklyn Local One.

Course 3

Roasted Berkshire Pork with Carr Valley Cocoa Cardona Cake.
Paired with Clipper City Balto Märzhon.

Course 4

A Trio of Filets:
~ Veal with Tillamook Cheddar
~ Beef with Fiscalini Farmhouse Cheddar
~ Venison with Grafton Smoked Cheddars
Paired with Left Hand Sawtooth Ale.

Course 5

A Progression of the Blues:
~ Firefly Farms "Black and Blue"
~ Rogue River Farms Smokey Blue
~ Hooks Tilston Blue
with Roasted Apples, Walnut Crème.
Paired with Heavy Seas Below Decks Barleywine (2006 Vintage).

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Beer, Cheese, & Chocolate for NARSAD

The Old Brogue
Great Falls, Va.
9 October 2007

Commentary by:
Thomas Cizauskas, Clipper City Brewing Territory Manager
Perry Soulos, Arrowine Cheese Monger

1st Course
Fromager d'Affinois
Paired with Oxford Raspberry Wheat.

2nd Course
Abbaye de Belloc
Paired with Heavy Seas Small Craft Warning Uber Pils.

3rd Course
Keens Cheddar
Paired with cask Heavy Seas Winter Storm Category 5 Ale.

4th Course
Colston Basset Stilton
Paired with Heavy Seas Peg Leg Imperial Stout.

5th Course
Tellegio
Paired with Heavy Seas Loose Cannon Hop3 Ale.

Dessert Course
Scharffen Berger 70% Bitter-Sweet Chocolate
Paired with Heavy Seas Below Decks Barleywine-style Ale (2006 vintage).

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Olney's 1st Ever Beer Dinner

Olney Ale House
Olney, Md.
5 November 2007

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

1st Course

Mixed Green salad with sundried cherries, applewood
smoked bacon, and honey vinaigrette.
Paired with Hook and Ladder Brewing Backdraft Brown
Ale.

2nd Course

Chicken Breast browned in hazelnut/herbed broth.
Paired with Clipper City Balto MarzHon.

3rd Course

Wild Mushroom Risotto,
Paired with De Koninck Ale.

4th Course

Salmon topped with diver scallop and fruit salsa.
Paired with Victory Prima Pils.

5th Course

Lamb 'lollipop' served over parsnip potato hash
with sun-dried tomatoes and currant demi-glace.
Paired with Heavy Seas Winter Storm Imperial ESB.

Dessert Course

House-made mousse of 60% dark chocolate and black berries.
Paired with beer cocktail of Lindemans Framboise & Rogue Mocha Porter.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Taco Mac Lindbergh
[Chef Matt Deckard]
Atlanta, Ga.
25 September 2007

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Reception

Artichoke Tapanade with endive and capers.
Paired with Heavy Seas Small Craft Warning Uber Pils

1st Course

Beer-battered Lobster Salad with pea shoots, honeyed lime jus.
Paired with cask Heavy Seas Loose Cannon Hop3 Ale.

2nd Course

Smothered Yard Bird with red cabbage, fresh cheese,
peppercorn and barleywine sauce.
Paired with Heavy Seas Below Decks Barleywine-style Ale.

3rd Course

Stout Beef with onion and brew stew.
Paired with Heavy Seas Peg Leg Imperial Stout.

Sweets

Spice Cake with brown butter cream.
Paired with Heavy Seas Hang Ten Weizen Doppelbock.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

PGA Tour Grill
Rockville, Md.
18 September 2007

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Reception
Oxford Raspberry Wheat Ale

1st Course
Goat Cheese Salad with Champagne vinaigrette.
Paired with Oxford Hefeweizen.

2nd Course
Beef Spare Ribs with house barbeque sauce.
Paired with Clipper City Balto MarzHon.

3rd Course
Blackened Yellowfin Tuna with soy sauce, ginger, and wasabi.
Paired with Heavy Seas Loose Cannon Hop3 Ale.

Dessert
Chocolate Brownie Sundae ... 75% cocoa.
Paired with Heavy Seas Peg Leg Imperial Stout.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Battle of the Barrels

Colorado Kitchen
[Chef Gillian Clark]
Washington, D.C.
12 July 2007

Reception

Vidalia Onion Mini Burgers, Fried Zucchini,
Creamed Shrimp Hash in Puff Pastry.
beer: J.K. Scrumpy's Organic Hard Cider
wine: Fitz Sparkling Extra Trocken

1st Course

Crab Mousse.
beer: La Chouffe
wine: Annabella 2005 Chardonnay

2nd Course

BBQ Chicken and Potato Salad
beer: Skullsplitter
wine: Bex 2005 Riesling

3rd course

Trout Florentine--pan seared trout with creamed spinach and bacon.
beer: Aecht Schlenkerla Helles
wine: Hofer Gruner Veltiner

4th Course

Seared Breast of Duck w/ Peaches and Brandy.
beer: Duchesse de Bourgogne
wine: Chateau Rocher Cap de Merle (Bordeaux)

Dessert

Lemon Pound Cake w/Cherries
beer: cask Heavy Seas Loose Cannon Hop3 Ale
wine: sweet rosé

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Washington Wine and Cheese Society
Washington, D.C.
26 June 2007

Commentary by:
Thomas Cizauskas, Clipper City Brewing Territory Manager
Michael Kiss, Whole Foods Market Cheese Monger

1st Cheese

La Serena.

Paired with Heavy Seas Small Craft Warning Uber Pils.
complementary beers: Troeg's Sunshine Pils, Tupper's Hop Pocket Pils.

2nd Cheese

Leonora

Paired with Heavy Seas Red Sky at Night Saison.
complementary beer: La Chouffe.

3rd Cheese

Quickes' English Cheddar

Paired with Heavy Seas Winter Storm Category 5 Ale.
complementary beers: Otter Creek ESB, Flying Fish ESB.

4th Cheese

Colston Basset Stilton.

Paired with Peg Leg Imperial Stout.
complementary beers: Lancaster Milk Stout, Victory Storm King.

5th cheese

Aged Robiola.

Paired with cask Heavy Seas Loose Cannon Hop3 Ale.
complementary beers: none!

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Birreria Paradiso
[Chef Ruth Gresser]
Washington, D.C.
11 June 2007

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Aperitif

Crimini Mushroom Cap with Pecorino and Spinach.
Paired with Heavy Seas Small Craft Warning Uber Pils.

Appetizer

Sea Scallops Crostini.
Paired with Heavy Seas Winter Storm Imperial ESB.

Pizza Course

Margherita di Bufala: Roasted Tomatoes, Basil, Fresh
Buffalo Mozzarella.
Paired with Heavy Seas Peg Leg Imperial Stout.

Salad Course

Citrus Salad of Onions, Picholine Olives, Oranges,
Grapefruit, Alici with Oxford Raspberry Wheat Ale Dressing.
Paired with cask Heavy Seas Loose Cannon Hop3 Ale.

Dessert

Dolci Duo:

Strawberry Goat Cheese Tiramisu.
Paired with Red Sky at Night Saison.

Cherry - Almond - Chocolate Biscotti.
Paired with Heavy Seas Below Decks Barley Wine (2006 vintage).

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Sette Luna
Easton, Pa.
8 June 2007

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Cheese Plate

Montrachet goat cheese, Bra Duro, Stalionato.
Paired with Heavy Seas Small Craft Warning Uber Pils and
Heavy Seas Red Sky at Night Saison.

Appetizer

Mushroom Marinara Pizza.
Paired with Heavy Seas Winter Storm Category 5 Ale.

Seafood Course

Mussels au Vin.
Paired with Heavy Seas Holy Sheet Uber Abbey Ale.

Meat Course

Lamb Shank braised in Peg Leg Stout.
Paired with Heavy Seas Peg Leg Imperial stout

Salad Course

Arugula Salad.
Paired with Heavy Seas Loose Cannon Hop3 Ale.

Dessert

Chocolate Mousse.
Paired with Heavy Seas Below Decks Barleywine (2006 vintage).

Digestif

Heavy Seas Hang Ten Weizen Doppelseck (first public tasting).

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Magnolias at the Mill
[Chef Mark Marrocco]
Purcellville, Va.
17 May 2007

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Greeting Beer

Heavy Seas Small Craft Warning Uber Pils

Salad Course

Hearts of Palm with Artichokes, Oven-Dried Tomatoes.
Paired with cask Clipper City Pale Ale.

Appetizer

Fried Green Tomatoes with Pistachio Relish, Tasso ham, Goat Cheese.
Paired with Heavy Seas Red Sky at Night Saison.

Fish Course

Fisherman Seafood Sofrito with Chorizo Sausage and Saffron.
Served with Fried Plantains over rice.
Paired with Heavy Seas Holy Sheet Uber Abbey ale.

Meat Course

Ancho Espresso-Rubbed Beef Tenderloin and 3-bean Fricassee.
Paired with Heavy Seas Peg Leg Imperial Stout.

Dessert

Blueberry Parfait with Mousse of White Chocolate, Lavender.
Paired with Heavy Seas Loose Cannon Hop3 Ale.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Tuscarora Mill
[Chef Patrick Dinh]
Leesburg, Va.
7 March 2007

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Welcome

Cheese Fondue.

Paired with Heavy Seas Small Craft Warning Uber Pils.

1st Course

Hawaiian Blue Prawns, Barbecue Style.

Paired with Heavy Seas Winter Storm Imperial ESB.

2nd Course

Braised Angus Beef Short Ribs with Jalapeno Corn Bread.

Paired with Peg Leg Imperial Stout.

3rd Course

Braised Moroccan Lamb with Spinach, Currants, and Almonds, in Phyllo.

Paired with Heavy Seas Loose Cannon Hop3 Ale.

Dessert Course

Peanut Butter Cake with House-Made Cinnamon Peanut Brittle.

Paired with Heavy Seas Below Decks Barleywine-style Ale

Fine American Artisan Cheeses

Paired with cask Heavy Seas Holy Sheet Uber-Abbey Ale.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Halloween Dinner

Sputnik Café
(now Lures)
Crownsville, Md.
31 October 2006

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Welcome
Etienne Dupont Cidre Beer

1st Course
Mushroom Paté and spiced blackberry sauce.
Paired with Black Cat Mild.

2nd Course
Asian-Spiced Pork Tenderloin and spiced apples.
Paired with Smuttynose Pumpkin Ale.

3rd Course
Oyster Stew
Paired with Clipper City Balto MärzHon.

4th Course
Savory Oxtails and preserved lemon polenta.
Paired with Heavy Seas Winter Storm Imperial ESB.

Dessert Course
Fig Cake.
Paired with Heavy Seas Peg Leg Imperial Stout.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Brave The Storm on the Heavy Seas

Royal Mile Pub
[Chef Ian Morrison]
Wheaton, Md.
15 February 2006

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Light Air

Shrimp Salad Crostini, Grilled Fruit Shots, Herb Foccacia with Beer Butter.
Paired with Heavy Seas Small Craft Warning Uber Pils.

Light Breeze

House made boar sausage over wild rice with cherry Gastric.
Paired with Heavy Seas Winter Storm Imperial ESB.

Gentle Breeze

Molé Chicken Salad over mesclun greens, cactus petals and toasted pepita seeds.
Paired with Heavy Seas Peg Leg Imperial Stout.

Fresh Breeze

Lobster Poached in Butter over lobster mashed potatoes with vanilla bean butter sauce.
Paired with Heavy Seas Red Sky at Night Saison Ale.

Near Gale

Mango topped with marscapone cheese and wrapped in prosciutto.
Paired with Heavy Seas Below Decks Barleywine-style Ale.

Violent Storm

Thai Basil Lemon Sorbet.
Paired with cask Heavy Seas Loose Cannon Hop3 Ale.

Calm

Caramel Popcorn
Coffee, Water and Aspirin

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Tomato Harvest Beer Dinner

Café Saint-Ex
[Chef Barton Seaver]
27 September 2005
Washington, D.C.

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

1st Course

Purée of tomato soup garnished with woodgrilled onions.
Paired with Clipper City Balto Marzhon.

2nd course

Sliced tomatoes and portobellos drizzled with minted herb oil.
Paired with Heavy Seas Small Craft Warning Uber Pils.

3rd Course

Grilled fresh shrimp with endive and tomato compote.
Paired with Heavy Seas Red Sky at Night Saison.

4th Course

Grilled lamb finished with tomato leaf & hazelnut pesto,
served on a bed of caramelized tomato risotto.
Paired with cask Heavy Seas Peg Leg Imperial Stout.

Dessert

House-made Tomato Basil Ice Cream.
Paired with cask Heavy Seas Loose Cannon Hop3 Ale.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

The Royal Mile Pub Presents its 1st ever Beer Dinner!

The Royal Mile Pub
[Chef Ian Morrison]]
17 January 2005
Wheaton, Md.

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Welcome Beer
Oxford Raspberry-Wheat Ale
(Clipper City Brewing Co., Baltimore, Md.)

Heather & Thyme Duck Consommé
Paired with Fraoch Heather Ale
(Scotland)

Diver Scallop in House Salmon & Bok Choy
Paired with Clipper City Gold Ale
(Clipper City Brewing Co., Baltimore, Md.)

Duck Breast Braised in Apple Cider
Paired with Harviestoun Old Engine Oil
(Scotland)

Carbonnade of Beef
braised in Dark Lager with Apple-Wood Bacon, Gratinee, Mesclun Greens
Paired with Aecht Schlenkerla Rauch Urbock
(Germany)

Cheese Tray
Stilton Blue, Irish Cheddar, Sage Derby,
Gooseberry Wine Cheese, and St. Andre.

Paired with Heavy Seas Winter Storm Imperial ESB
(Clipper City Brewing Co., Baltimore, Md.)
served fresh a firkin cask (1st ever at the Pub)

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

The 'in case your invitation to the Presidential Inaugural Ball was lost in the mail'
Beer Dinner

Bilbo Baggins
Alexandria, Va.
20 January 2005

Commentary by Thomas Cizauskas, Clipper City Brewing Territory Manager

Reception
Oxford Raspberry-Wheat Ale

Soup
Lobster & Shrimp Bisque
Paired with McHenry Old Baltimore-style Lager

1st Small Plate
Mussels Mariniere.
Paired with Clipper City Gold Ale.

2nd Small Plate
Smoked Duck Salad.
Paired with Clipper City Pale Ale.

Main Course
(your choice)
Andouille Chicken Breast
- or -
Wild Mushroom Beef Medallions.
Paired with Heavy Seas Winter Storm

Dessert
White Chocolate Bread Pudding.
Paired with Heavy Seas Peg Leg Imperial Stout.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Café Saint-Ex presents an Evening of Good Beer and Artisanal Cheese

Café Saint-Ex
Washington, D.C.
26 October 2004

With commentary on the beers and beer-food pairing
from Thomas Cizauskas of Clipper City Brewing Company,

and commentary on the cheeses
from Michelle Sasscer of Whole Foods Markets.

Cheese 1
Nancy Camembert
Paired with Oxford Raspberry-Wheat Ale.

Cheese 2
Humboldt Fog
Paired with Clipper City Balto Märzhon.

Cheese 3
Everona Dairy Rapidan sheep's milk cheese
Paired with Heavy Seas Red Sky at Night Saison.

Cheese 4
Canadian Oka
Paired with Unibroue Terrible.

Cheese 5
McLeod Creamery's Middleburg cheddar
Paired with Heavy Seas Winter Storm Imperial ESB, served fresh from cask.

Dessert Tray
Crater Lake Blue, plated with Moroccan Majul figs and chestnuts
Paired with Heavy Seas Heavy Seas Peg Leg Imperial Stout.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Halloween Costume Beer Dinner

Sputnik Café
[Chef Bill Buszinski]
Crownsville, Md..
29 October 2003

Commentary by Thomas Cizauskas, Legends, Ltd. Account Manager

Beer 1

Moorhouse's Black Cat

Beer 2

Schneider Wiesen Ede-Weisse
Paired with roasted beets and purple potato salad,
tossed with Chinese mustard vinaigrette

Beer 3

Buergerbrau Wies'n Marzen
Paired with Chicken & apple sausage skewers

Beer 4

Moorhouse's Pendle Witches Brew
Paired with Monkfish with milk-cooked corn, chilis, and coconut

Beer 5

Unibroue Maudite
Paired with slow-braised lamb, onions, leeks

Beer 6

Albert Le Coq Imperial Extra Double Stout
Paired with Stilton Blue Cheesecake.

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Brasserie Les Halles
Washington, DC.
22 May 2003

Commentary by Thomas Cizauskas, Legends, Ltd. Account Manager

Rillettes de Saumon & Toast de Saucisse de Canard aux Cornichons
(Salmon Rillettes & Duck Sausage with cornichons)
Paired with Caracole Troublotte White Ale.

Filet de Sole, sauce a la Bisque de Crevette
(Braised Filet of Sole served with Savoy cabbage and shrimp sauce)
Paired with La Chouffe Golden Ale.

Onglet Grille, sauce au Roquefort
(Grilled Hanger Steak with Roquefort sauce and frites)
Paired with Val Dieu Abbey Brown Ale.

Assiette de Brie, Camembert, et Fromage de Chevre frais
(Cheese Platter: Brie, Camembert, and Goat Cheese)
Paired with Unibroue Anniversary 10.

Mousse de Fruits Rouges
(Mixed Berry Mousse)
Paired with Duchesse de Bourgogne (a Flemish-styled red).

BEER DINNERS
with Thomas Cizauskas
2004 - 2008

Halloween Beer Dinner

Sputnik Café
[Chef David Brown]
Crownsville, Md..
30 October 2002

Commentary by Thomas Cizauskas, Legends, Ltd. Account Manager

COURSE 1

Hamburger Fischsalat (Hamburg-style Fish Salad).
Paired with Heather Ale.
(Williams Brothers, Scotland)

COURSE 2

Weisse Bohnensuppe (White Bean Soup).
Paired with Tripel Karmeliet .
(Bosteels, Belgium)

COURSE 3

Spaetzle and shredded duck served in a spicy coconut milk sauce.
Paired with Kostritzer Schwarzbier.
(Thuringia, Germany)

COURSE 4

Sausage served with Asian Style Sauerkraut.
Paired with Aecht Schlenkerla Rauch Weizen.
(Bavaria, Germany)

DESSERT COURSE

Paired with platter of mead-glazed artisanal cheeses.
Paired with Unibroue Anniversary 10.
(Montreal, Canada)