



~ FLYING DOG ~  
BEER DINNER  
Tuesday, January 11, 2011 at 6:30pm

Flying Dog Brewmasters & Reps will be present as guest speakers to talk about how their beers are made & will have some fun “give-aways”!!!

“Our consensus favorite, the Doggie Style Classic from Flying Dog, was one of the hoppier beers in the tasting, with a clean, crisp, almost bracing bitterness, like a pilsner. For a beer that calls itself ‘classic,’ it pushes the boundaries of the pale ale style. Nonetheless, it was fresh, balanced and a pleasure to drink.”

- *The New York Times*, June 2010

## FEATURED MENU

Reception  
ARTISINAL CHEESE  
*In-Heat Wheat*

FENNEL, GRAPEFRUIT & ROSEMARY SHRIMP SALAD  
*Garde Dog*

BOURBON BLACK PEPPER CORNISH GAME HEN  
Sweet Corn Flan  
*Doggie Style Classic Pale Ale*

CIDER BRAISED DUCK & DRIED CRANBERRY CANNELLONI  
Roquefort Blue Cheese  
*Horndog*

GRILLED YELLOWFIN TUNA  
Port Wine Caramelized Onion & Raisin Relish,  
Saffron Risotto  
*Flying Double Dog*

DESSERT  
*Flying Dog Gonzo Imperial Porter*  
&  
*Flying Dog Wild Dog Barrel Aged Gonzo Imperial Porter*

We are almost SOLD OUT  
For this event, so if you are interested in attending...  
BOOK YOUR SPOT SOON!!!

## **Tasting Notes:**

### ***In-Heat Wheat – Reception Beer***

Style: Hefeweizen (4.7% ABV)

Notes: This will pour a hazy golden color topped with a fluffy, solid white head. Its citrus, banana and clove flavors make this an authentic recreation of a Bavarian Hefe. Our German forefathers would be proud to sip on this doggie in-heat.

### ***Garde Dog***

Style: Bière de Garde (5.5%ABV)

Notes: This will pour a light orange-amber topped with a cloudy white head. Sweet malt, peppery spice, orange citrus and Belgian funk are found in the taste. Brewed with domestically grown French Hops and German Pilsner Malts, it gives craft beer drinkers a very enjoyable, light-bodied, subtly sweet beer with toasty malt undertones.

### ***Doggie Style Classic Pale Ale***

Style: American Pale Ale (5.5% ABV)

Notes: This puppy will pour deep amber with a nicely retained, oily off-white head. Aromas of pale malt and timid hops create a beautiful bouquet, followed by flavors of citrusy hops, caramel malt and pine. Dry Hopped with a load of Cascade hops grown in the Pacific Northwest. Doggie Style has enough hop character to satisfy hop-heads, but isn't overpoweringly hoppy. It's brilliant amber-copper color and pleasant malt flavor comes from the addition of Carastan malts.

### ***Horn Dog***

Style: Barley Wine (10.2%ABV)

Notes: Big malty flavors, including licorice and chocolate, are balanced with a moderate hop profile. Brewed with copious amounts of prized malts and flaked oats, the Barley Wine is so strong that it has to be aged for several months before it can be bottled. Like a fine wine, it will continue to improve with age up to 2 years after bottling (If kept cool).

### ***Flying Dog Double Dog***

Style: Imperial IPA (11.5% ABV)

Notes: This is a boozed up, ticked off, rabies infected, un-chained Cujo of an Imperial IPA. This is poured through a nitro tap line, eliminating the majority of the carbonation, allowing you to really enjoy the full hop driven profile. The abundance of hops will conjure some provocative aromas with hints of raisins and citrus. A firm malt backbone makes this brew more balanced than a dog standing on its hind legs.

### ***Flying Dog Gonzo Imperial Porter***

Style: Baltic Porter (7.8% ABV)

Notes: A brew as deep and complex as Hunter S. Thompson, the Gonzo will pour jet black topped with mocha colored head. This brew carries a rich malty body, intense roasted flavors, and a surprisingly unique hop kick. Its generous flavors of coffee and mild chocolate make this the perfect sipping beer with any dessert.

### ***Flying Dog Wild Dog Barrel-Aged Gonzo Imperial Porter***

Style: Baltic Porter (9.2% ABV)

Notes: This is an intense one here. Deep black with a mocha colored head and great boozy aroma to it. Pronounced flavors of oak, roasted malt, whiskey, vanilla, bitter sweet chocolate, toffee and coffee make this one of the more delicious creations these boys have put out.

Tickets for this dinner are \$85 per person plus tax & gratuity and will be taken in the order received and secured by credit card payment. Payments become non-refundable 48 hours prior to the event.

All Beer & Cork Club members receive an additional 10% off of their ticket!

### **HOLIDAY GIFT IDEAS~ CORK OR BEER CLUB MEMBERSHIPS OR...**

If you would like to purchase a custom gift certificate for friends or relatives to attend a tasting dinner in 2011 ask Tori & she will take care of it for you!

[tori@victoriagastropub.com](mailto:tori@victoriagastropub.com)

Please call 410-750-1880, or email [heather@victoriagastropub.com](mailto:heather@victoriagastropub.com) to purchase your spot today!