



SCOTTISH BEER DINNER

Wednesday, August 11, 2010 at 6:30pm

***Highlight is RARE Brewdog Tokio, as well as
Brewdog Paradox Isle of Arran Scotch Barrel Aged Imperial Stout
in a CASK!***

Featured Menu

SCOTTISH SMOKED SALMON

Hazelnut Encrusted Goat Cheese,
Baby Watercress Salad, Citrus Dill Vinaigrette
Williams Brothers Joker IPA

BRAISED PORK BELLY

Skullsplitter and Rainier Cherry Compote
Orkney Skullsplitter

SCOTCH ALE MARINATED DUCK BREAST

Green Onion & Lime Vinaigrette, Coriander Spiced Fingerling Potato
Traquair Jacobite

BRAISED BEEF SHORTRIB

Dewar's Blended Scotch Whisky & Barley Ragout
Brew Dog Paradox

DESSERT

To be Determined
Brewdog Tokio

Tasting Notes

Williams Brothers Joker IPA

ABV: 5.0%

Style: English Pale Ale

Notes: A nice entry beer for a night filled with big, malty in your face brews. Williams Brothers claim to fame is their Kelpie Seaweed Ale, which has turned a lot of heads for obvious reasons. People forget that these guys brew other stuff...which is why we selected this IPA. This is hardly an IPA by the way...Europeans and hops can't seem to find a relationship when it comes to making a beer bitter, hoppy and full of grapefruity flavor like Americans do. Their idea of an "IPA" will seem like a standard run of the mill pale ale that we find ourselves knocking back during a football game. They're not potently bitter, but they possess an interesting caramel malt, honey and mildly acidic profile; it's a unique combination of flavor and drinkability.

Orkney Skullsplitter

ABV: 8.5%

Style: Wee Heavy

Notes: At some point we're sure the majority of you have tried this...this is one of those beers that stirs the consumer's curiosity just by what this beer is called. Skullsplitter? Sweet, I'll take one. This full flavored brew is enriched with notes of caramel, molasses, toffee and roasted malt. The style Wee Heavy is a Scottish version of a Porter; a brew deep in color and malt characteristics. This is one of the few beers that's been on our bottle list since day one, and will remain available forever.

Traquair Jacobite

ABV: 8.0%

Style: Wee Heavy

Notes: From a teeny tiny brewery in the basement of the Traquair Mansion in Peebleshire, Scotland is the Traquair Jacobite. This brew is extremely similar to the Skullsplitter; however it is lightly spiced with coriander seed to vamp up the aroma and finish. It's a unique tweak to a beer normally filled with caramel and malt notes, offering a finish unlike any other.

Brewdog Paradox Isle of Arran

ABV: 10.0%

Style: Imperial Stout

Notes: Brewdog has become the world's most creative brewery by a long shot. The company's history doesn't go back very far; in fact they are coming up on only their third year of business and have already made an overwhelming impact in the world of craft beer. So how did it begin? It was two friends...one with a degree in brewing and the other a degree in distilling. The combination of the two has created beers beyond the fondest dreams of the consumer. For example, the world's strongest beer is on display at the bar, and not only is it one of the world's most expensive, but is also without question the world's rarest beer. Why is it so rare? Well this brew shows why the combination of distilling and brewing are harmoniously brought together...it is called "Sink the Bismarck", a 41%, yes...41% Quadrupel India Pale Ale. They sucked every ounce of water out of this thing, brewed it again, sucked more water out, hopped it up, froze it, chiseled away anything frozen and you have yourself one seriously wacked out, potent beer. Genius. All of the Paradox beers (there are about 20 of them) are beers of the same recipe, but are matured in different casks from all of the major scotch distilleries through Scotland, to showcase each spirit's quality and profile. Isle of Arran showcases a unique flavor of chocolate, vanilla, subtly sweet caramel all wrapped around an oaky tannic, yet satisfying whiskey finish.

Brewdog Tokio

ABV: 18.2%

Style: Imperial Stout

Notes: This beer is created with the aid of champagne yeast, allowing fermentation to go beyond 12-13% to reach a level of 18.2%. Is it boozy? Hell yes it's boozy, however this is brewed with cranberries and jasmine, offering a fruity aromatic flavor, and then oak aged, putting a leash on any harsh characteristics it may possess. The champagne yeast will make this rather sweet, but the combination of cranberry and the yeast together makes a unique treat.

Tickets for this dinner are \$95 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!

Please call 410-750-1880, or email rachael@victoriagastropub.com, to make your reservations today!