



## **SOUTHERN TIER BEER DINNER**

Tuesday, July 13, 2010 at 6:30pm  
Guest Speakers: Erin Tyler & Jason Williams,  
Legends Limited Representatives

### ***Featured Menu***

Hop Sun Tempura Fried Calamari  
Jalepeño & Napa Cabbage Slaw  
*Southern Tier Hop Sun*

Scallopini of Duroc Pork  
Arugula Salad, Pineapple & Pixie Tangerine Vinaigrette  
*Southern Tier Heavy Weizen*

Spicy Duck, Shrimp & Corn Gumbo  
*Southern Tier Gemini*

Basil Marinated Flat Iron Steak  
Grilled Fig & Walnut Crostini  
Iniquity and Stilton Fondue  
*Southern Tier Iniquity*

Mokah Ice Cream Sandwich  
Dark Chocolate Covered Shortbread  
*Southern Tier Mokah*

# Tasting Notes

## **Southern Tier Hop Sun**

ABV: 4.9%

Notes: The Hop Sun is a filtered American Wheat Ale, or a domesticated German Hefeweizen. Its straw-golden color is translucent from the filtration, then topped by a fluffy, well-retained powdery white head. This is a different take on the style meaning that it is dry-hopped which isn't found anywhere in a wheat beer, adding both pale ale and hefeweizen profiles in the same pint glass, pleasing American and German drinkers alike. The combination of bready wheat malt, clove and banana intermingled with fresh American hops is unique and refreshing. Sweet malt and lemon play a huge role in the flavor as well, creating the refreshing palate cleanser we all look to when sipping on a well executed wheat beer.

## **Southern Tier Heavy Weizen**

ABV: 8%

Notes: In Germany, wheat beers are brewed abiding by the strict Bavarian Purity Law that states they can only use the 4 key ingredients with no additives. Water, malt, hops and yeast combined to exact specifications create the beers that have been brewed for nearly a millennium. Southern Tier follows these strict rules as if being watched by their German forefathers, and creates a beer unlike any other. By simply adding more malt for the yeast to consume, this will bring forth more fermentation resulting in higher alcohol content. Then it is aged, which allows all the flavors to combine perfectly and allows the alcohol to go up a notch or two. It is unfiltered, unpasteurized and is unparalleled. Familiar banana, clove, European spice and wheat malt flavors are present, however no alcohol is noticed, which makes this a deceiver.

## **Southern Tier Gemini**

ABV: 10.5%

Notes: Hope you like hops. This is as big and in your face as an Imperial IPA can get. Southern Tier is a huge fan of cross utilization, and they showcase that brewing ability in this beer. The Gemini is a mix of their multi award winning Imperial IPAs, the Unearthly and the Hoppe. Unearthly is a straightforward, in your face 130 plus IBU Imperial IPA. The Hoppe is brewed with balance as a Pale Ale, but tweaked tremendously and offered as an Imperial Pale Ale, not Imperial India Pale Ale. The balance between the two beers makes this better than the two on their own. Its hazy, orange-golden hue is garnished by an oily, resinous off-white head engulfed in aromas of fresh grapefruit and pine. Those flavors make an appearance in the flavor alongside notes of orange zest, caramel malt and a floral hop flavor that is hard to match.

## **Southern Tier Iniquity**

ABV: 9%

Notes: One night at Southern Tier when one of the rookie brewers was working the late shift, he accidentally added roasted malt into a batch of Unearthly. Unearthly doesn't touch roasted malt. Roasted malt is what gives stouts and porters its robust, full dark characteristics, so with that said it would absolutely destroy an IPA. The following morning the brewmaster was walking through the brewery and stumbled across this massive mistake. Upon first sip, a jaw dropping reaction occurred. Did we accidentally create a new beast? Is this brew the power of darkness or an unjust act? No one really knows, but a beer was created that looks like a stout, has the characteristics of a stout, but drinks like a well-executed IPA. Two worlds combined in one glass. Now that's cool.

## **Southern Tier Mokah**

ABV: 11%

Notes: Another display of cross utilization at Southern Tier, this brew is created with the aid of the Southern Tier Choklat and Jahva. This is part of a series at Southern Tier called the Blackwater series beers; Imperial Stouts so full in flavor and tweaked to drink as something else that it can only be consumed as an after dinner cordial. The pronounced coffee flavor is definitely an eye opener, no pun intended. Now when you mix the two together you have a mocha combination unlike any other. Roasted malt is present, but the chocolate and coffee combination stands tall and proud in all aspects of the beer. And yes you guessed it, it actually has caffeine in it so you can skip that after dinner coffee.

Tickets for this dinner are \$75 per person plus tax & gratuity  
and will be taken in the order received and secured by credit card payment.

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

Please call 410-750-1880, or email [rachael@victoriagastropub.com](mailto:rachael@victoriagastropub.com), to make your reservations today!