

Beer + Cheese



Probably served as an after dinner course because several of the cheeses are bigger/stronger cheeses

Summary:

1. Framboise Lambic + soft/mild goat cheese or Brie
2. IPA + Blue Cheese
3. Orval Trappist + ash ripened goat cheese
4. Schlenkerla Rauchbier Marzen + smoked cheddar
5. Bud Light + Kraft Singles

Crackers + walnuts (or similar) & grapes to be available during cheese consumption

Details:

- Lindeman's Framboise Lambic + Creamy Chevre - goat cheese (Redwood Hills Fresh Chevre or Cypress Grove Ms. Natural) - (pg. 124 *Tasting Beer*) - could also consider a Brie



- Sculpin IPA + Point Reyes Blue Cheese



- Orval Trappist Ale + Hillman Farmhouse (ash-ripened goat cheese) - (pg. 198 *Tasting Beer*)



- Schlenkerla Rauchbier Marzen + Carr Valley Applewood Smoked Cheddar (pg. 124 & 178 Tasting Beer)



- Bud Light + Kraft Singles



Dessert:
Narwahl Floats

