

Beermaker's dinner at Dragonfly in Truckee



Dragonfly Restaurant in Truckee is again teaming up with Reno's Buckbean Brewery for another beermaker's dinner on June 11.

Brewmaster Dan Kahn says pairing food and beer is a little different than pairing food and wine.

"With wine you generally look for flavor contrasts, while with beer you generally pair similar flavors, although contrast can also work very well in some cases," Kahn explains.

The repast begins at 6pm with hot and spicy shrimp potstickers paired with Buckbean's Roler Bock and continues with a grilled Kobe beef slider with Great Hill Farms blue cheese, caramelized onion and IPA infused ketchup paired with Buckbean's Adaven IPA. The menu's centerpiece is the Red Ale Chinese five spice braised Muscovy duck with ginger mash potatoes, which is served with Buckbean's Tule Duck. The dinner is concluded with a Noddy glazed chocolate cake with caramel Chantilly cream paired with Buckbean's Black Noddy.

Beermaker dinner participants will also have a chance to meet the brewmaster, learn about the brewing processes, taste the malts, smell the hops and more.

The four-course dinner, which includes beer pairings, is priced at \$42 per person. Seating is limited and reservations are recommended – (530) 587.0557.

The Beer Maker's Lodging Package offers guests who wish to spend the night in Truckee a 20 percent discount on any

Truckee Hotel room for the evening of June 11 which can be booked by calling (530) 587.4444.

Dragonfly is located upstairs at 10118 Donner Pass Road, in the heart of downtown Truckee.