



CALLING ALL BEER GEEKS: RARE ALES SET TO SHINE AT BREWMASTER DINNER SERIES

North Park neighborhood favorite **Waypoint Public** is teaming up with **The Bruery**, one of California's great craft beer-makers, for this month's exclusive **Brewmaster Dinner Series**. Designed by executive chef and fine dining veteran Amanda Baumgarten, the dinner will feature a 9-course custom tasting menu expertly paired with a selection of limited edition releases and rare ales from the popular Orange County brewer.

Taking place inside Waypoints' famous 25-seat "Bear Den" the evening kicks off with German-style Berliner Weisse **Hottenroth** alongside a delicate Sea Bass, White Peach & Chamomile Crudo. Bourbon barrel-aged Strong Ale blend **Mélange # 3** will feature next to such eclectic fare as Pigeon with Stinging Nettle Risotto, Cherry & Chocolate Mint; while **Sour in The Rye with Kumquats** is set to accompany Foie Gras Torchon with Mirabelle Chutney & Lemon, Thyme and Orange Shortbread.

One of the brewing world's hottest new trends the 'beer-wine crossover' gets a nod thanks to **Winefication**, a French oak-aged version of **Black Tuesday Imperial Stout** fermented in late-harvest Los Olivios Syrah grapes. For those with a sweet tooth the **Rum Sucre Nightcap**, brewed in the English-style Old Ale tradition, should round off the evening nicely.

Renowned for celebrating great beer, great cuisine and the great California culture, Waypoint Public has become a well-respected player on San Diego's urban dining scene. Sure to excite the most seasoned beer aficionados, WayPoint Public's exclusive **Brewmaster Dinner** will be held Wednesday, July 23 at 6:30p.m. Tickets cost \$150 per person and with space limited to 25 attendees only RSVP's are strongly advised. For more information please call 619.255.8778, or visit waypointpublic.com.

