

# Three Taverns Brewing

## Cheese, Beer & Charcuterie Pairing

### Thursday, November 7<sup>th</sup> 2019

Each Beer, Cheese & Charcuterie pairing has been hand selected to be paired perfectly together. Michael, Kevin & Riley will walk you through each of the pairings along with tell stories about each. This is a rare opportunity to have all three of them together to present these exceptional artisan cheeses, beers and charcuterie.

#### 1<sup>st</sup> Pairing

Three Taverns Brewery Prince of Pilsen  
Sweet Grass Dairy Green Hill  
The Spotted Trotter Southern Smash

#### 2<sup>nd</sup> Pairing

Three Taverns Brewery Enchantress  
Holland Family Farms Marieke 6 – 9 Mo Gouda  
The Spotted Trotter Finocchiona

#### 3<sup>rd</sup> Pairing

Three Taverns Brewery A Night in Ponce IPA  
Sartori Asiago Olive Oil & Rosemary  
The Spotted Trotter Black Pepper Sorghum

#### 4<sup>th</sup> Pairing

Three Taverns Brewery Festbier  
Grafton Village Handmade Cheese Shepsog  
The Spotted Trotter Spanish Salchichon

#### 5<sup>th</sup> Pairing

Three Taverns Departed Spirit Stout,  
Rogue Creamery Smokey Blue Cheese  
The Spotted Trotter Soppressata

