

November 3, 2009

A nice pair: Beer pairings as a nightclub alternative

Why choose between good beer and dining with a scene when you can have both?

C. Moon Reed



Kerry Simon
Heat Communications

Sometimes it seems like the only choice is between going to a restaurant *or* a nightclub *or* a bar. But with the economy being what it is, etc, etc, we wish to offer you a silver, or rather, a golden lining, a possible third option: Beer! Or, more specifically, beer *pairings*.

This fall, just in time for you to dip into your overdraft protection, sexy local restaurants are capitalizing on their nightlife appeal by offering special *prix fixe* (fixed price) menus with a matching beer for each course served. While a *prix fixe* menu with wine, beer or spirit pairings is nothing new to foodies, beer makes for a far more accessible nightlife activity by combining two of our favorite things: dining with a scene and booze.

To get in on the action, check out these two local options. Giorgio Ristorante at the Shoppes at Mandalay Place is now offering a three-month (to start) pairing series with three courses and three accompanying microbrews from Sierra Nevada Brewing Company for \$39 (Nov. 12, 7 p.m.). Simon at Palms Place is offering a five-course beer dinner in conjunction with Jef Versele, seventh generation Van Steenberge Brewery owner, and Belgian Beer Chef Achim Vandebussche. The event is on Tuesday, Nov. 10 at 7 p.m. At \$75 per person, that's a heck of a lot cheaper than bottle service.