



Victory Brewing Company opened its doors to the public on Feb. 15, 1996 by childhood friends Ron Barchet and Bill Covalesski. What was once a Pepperidge Farm factory became home to a 142-seat restaurant, 70-foot-long bar and a full-scale brewery. In its first year, Victory Brewing Company brewed 2500 barrels of beer.

Since then, Victory has increased the size of the restaurant, adding 200 seats. The brewery has also expanded, producing 58,850 barrels of beer in 2010. As loyal craft beer drinkers continue to show their dedication to flavorful, quality beer, Victory plans to continue its own growth.

*The event will take place at Taco Mac Cumming;
Wednesday, February 29, 2012*

Reception and hors d'oeuvres begin at 6:30 pm.

Dinner is at 7:00 pm.

Seat reservation is \$60 plus tax, gratuity included.

Space is limited.

Please reserve your spot at www.tacomac.com.



RECEPTION

Herb Roasted Hen and Fontina Toasts

paired with Prima Pilsner

Heaps of hops give this pale lager a bracing, herbal bite over layers of soft and smooth malt flavor. This refreshing combination makes Prima a classy quencher in the tradition of the great pilsners of Europe.

FIRST

Winter Greens Salad with Persimmons, Crab, and Lemon Vinaigrette

paired with Golden Monkey

Strong and sensual, this golden, Belgian-style ale glows. The richness of German malts and Belgian yeast are tempered by a sparkling approach and light body, with abundant herbal, fruity notes.

SECOND

Ancho Chili Rubbed Duck Breast with Candied Citrus Sweet Potato Puree

paired with Hop Wallop

Celebrating the pioneering spirit of old Horace 'Hop' Wallop and those who dare mighty, adventurous things, this is a vivid, robust ale. A homage to the hop harvest, expect loads of aromatic splendor and bitter beauty.

THIRD

Balsamic braised bavette of beef, roasted root vegetables, stone ground cheese grits

paired with Yakima Glory

This heavyweight battle between fresh, Yakima Valley hops and dark, roasted malts is resolved harmoniously as the flavors merge to deliver complex satisfaction with a warming edge.

DESSERT

Chocolate stout cake with coffee creme anglaise

paired with Storm King

With a huge, Pacific Northwest hop aroma and character upfront, Storm King Stout subsides into massive, roast malt complexity. Rich and substantial, this beer will warm your heart.