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**CARLSBAD'S BISTRO WEST TO HOST FIVE COURSE BEER PAIRING DINNER  
WITH AWARD-WINNING LOST ABBEY BREWERY**

**SAN DIEGO, Calif. – January 13, 2014** – Popular Carlsbad restaurant, Bistro West, will host a five course prix-fixe beer pairing dinner with The Lost Abbey brewery on January 28, 2014. The Lost Abbey, based in North County's San Marcos area, is considered a pinnacle of San Diego's thriving craft brewing scene. The brewery recently won six medals in the San Diego International Beer Competition, including the competition's first ever "Champion Brewery" award. For each of the pairing dinner's five courses, a Lost Abbey beer has been carefully selected to complement inspired dishes which feature fresh ingredients from Bistro West's own three-acre farm.

Jason Connolly, Bistro West's chef, begins the evening's culinary experience by pairing The Lost Abbey's crisp and smooth Avant Garde Ale with an aperitif of roasted bone marrow crostini adorned in farm-fresh beets and lemon balsamic. This appetizing plate is soon followed by an array of Carlsbad Luna oysters and Thai curry mussels paired with Inferno Ale, a herbal-driven beer with flavorful notes of pepper and fresh apples. The third course, comprised of a duck confit mole served with toasted barley and Sangre de Toro beans, is complemented by the Framboise de Amorosa, a sweet and inviting beer with a French raspberry aroma. The fourth dish, a braised lamb belly served with farotto and roasted root vegetables, brings out the earthy aromas of its accompanying Deliverance Ale, an expressive beer blend artfully aged in brandy and bourbon barrels. The menu is completed with a Cuvee de Tomme rich brown ale paired with Szechuan peppercorn gelato, smoked Chile chocolate truffles and raspberry coulis with crème anglaise.

The Lost Abbey Beer Dinner takes place at 6:30 p.m. on January 28, 2014. Cost is \$65 per person, plus tax and gratuity. For reservations, visit [www.bistrowest.com](http://www.bistrowest.com) or call (760) 930-8008.

In addition to The Lost Abbey Beer Dinner, Bistro West is kicking off 2014 with a number of exciting culinary events. Upcoming highlights include a weeklong celebration of love February 10-16, with special additions to the menu at both Bistro West and West Steak and Seafood, and a

Firestone Walker Brewery beer pairing dinner on February 25. For detailed information, visit [www.bistrowest.com/events](http://www.bistrowest.com/events).

### **About Bistro West**

Located adjacent to the award-winning West Inn & Suites and West Steak and Seafood in Carlsbad, CA, Bistro West's seasonally-evolving menu reflects the creativity of a chef who plants, harvests, and creates from his own three-acre West Farm. Executive Chef Eugenio Martignago combines an authentic West Farm-to-table approach with classic French and Italian influences served in a casual and lively atmosphere. With everything on the menu made from scratch while keeping the principles of sustainability top of mind, Bistro West is known for its daily West Farm harvest specials, hand-made pizzas and pastas, fresh fish, burgers, and comfort food favorites such as Filet Mignon Beef Stroganoff and Chicken Pot Pie. Bistro West is located at 4960 Avenida Encinas, Carlsbad, CA. For more information, call 760-930-8008 or visit [www.bistrowest.com](http://www.bistrowest.com); [www.weststeakandseafood.com](http://www.weststeakandseafood.com); and [www.westinnandsuites.com](http://www.westinnandsuites.com).

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