

SANITISE™

FOR RESTAURANT PROFESSIONALS

september/october 2009



Samuel Adams Utopia 2009 Fortified Malt Liqueur / Massachusetts

27% alcohol

A very complex bouquet of toffee, maple syrup, dried dates, and some baking spice; lush and thick on the palate and very Sherry-like in character with a long, balanced finish. A one-of-a-kind beverage. ▣ Aged cheddar or Gouda. ★

Samuel Adams, 617-368-5000

Vermont Spirits Gold Vodka / Vermont

Maple sap

Dominant notes of robust maple on the nose and palate with slight notes of apple; rich on the palate with good texture and a little bitter maple on the finish. ▣ / ▣

Vermont Spirits, 203-622-6314

new england beer

Reviewed by Eric Taylor.

Allagash Curieux Bourbon Barrel Aged Tripel / Maine

11% alcohol

This beer is aged in old bourbon barrels. Pours a surprisingly crystal-clear light orange color with aromas of butterscotch, yeast, oak, and vanilla. Flavors match the nose but provide more complexity with the addition of tropical fruits and finally an overt note of oak barrel. ▣ Pair with grilled beef or lamb; great with soft, ripe cheeses.

Allagash Brewing Company, 207-878-5385

Gritty McDuff's Best Brown Ale / Maine

4.1% alcohol

Pours a nice caramel color with a big foamy head. Beautiful aromas of earth, mineral, and hops. Big bold flavors of toffee and caramel from the roasted malt, but balanced by flavors of pine and citrus from the hops, with a clean, crisp finish. A great session beer. ▣ Pair with aged cheddars.

Gritty McDuff's Brewing Co., 207-772-2739

Otter Creek Vermont Lager / Vermont

5% alcohol

Pours a light pale yellow color with a couple fingers of head; clean, herbal, and floral nose. Flavors exhibit a judicious balance between malt and hop, which makes this beer dangerously easy to drink. A great session beer. ▣ Grilled pork loin and potato salad.

Otter Creek Brewing, 802-388-0727



Samuel Adams Boston Lager / Massachusetts

4.9% alcohol

Pours a clear, dark yellow color with a few fingers of rich head. Nose shows well-balanced notes of roasted malt and hoppy floral aromas. Interesting on the palate with initial dominant notes of malty sweetness but the bitter hops quickly balance things out. Great carbonation provides a quick, clean finish. ▣ Great with pub food such as fish and chips.

Samuel Adams, 617-368-5000