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## **Ten22 Announces Fall Line-up of Beer and Appetizer Pairing Events**

*Executive Chef Jay Veregge to Lead Eight Weeks of Thursday Tasting Events*

SACRAMENTO, Calif., Sept. 23, 2010 – Forget “Glee,” “The Office” and “Modern Family.” [Ten22](#) is bringing a different kind of premiere this week. Sacramento’s Best New Restaurant, Ten22, announces its fall line-up of Thursday beer and appetizer pairings scheduled to begin this week and run for the next eight weeks. Tasting events are scheduled from 5:30 p.m. – 6:30 p.m. and are only \$10 per person.

Executive Chef Jay Veregge has matched some of Ten22’s favorite beers, including a handful of the 24 that the restaurant keeps on tap – more than any other establishment in Sacramento – with seasonally-inspired appetizers to complement each libation. Chef Veregge will lead the weekly Tasting Thursday events to personally tour attendees through the various flavor profiles.

### **Scheduled tasting events include:**

#### September 23: The Three Wheats

Tasting of Widmer Hefeweizen, Sierra Nevada Summer Ale and Blue Moon Ale paired with Boudian Blanc Sausage and German Blaukraut

#### September 30: Famous Northern California Ales

Tasting of Sierra Nevada Pale Ale, North Coast Scrimshaw Pilsner and Lost Coast Great White paired with Seafood Stew

#### October 7: Crisp Lagers

Tasting of Kona Brewing Co. Longboard Island Lager, Stella Artois and Corona paired with Corned Beef and Cabbage

#### October 14: Triple, Triple Malts

Tasting of Firestone "Double Barrel" Ale, Gorden Biersch Brewing Co. Märzen and New Belgian Brewing Fat Tire Amber Ale paired with Braised Lamb and Rosemary Potatoes

#### October 21: Full-flavored Blondes

Tasting of Speakeasy Ales & Lagers White Lightning American Wheat Beer, Humbolt Brewing Company Hemp Ale and Hopyy Brewing Company Liquid Sunshine Blonde Ale paired with Apricot Pork Stew

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October 28: Dark & Stormy

Tasting of New Belgian Brewing 1554 Enlightened Black Ale, Deschutes Brewery Black Butte Porter and Lost Coast Brewery Downtown Brown paired with Brown Bread and Heirloom Baked Beans

November 4: IPA, IPA, A-L-E

Tasting of Racer Five IPA, Rubicon Brewing Company IPA and Bass Pale Ale paired with Madras Curry

November 11: Chef's Favorites

Tasting of Bud Light, Sierra Nevada Pale Ale and Lost Coast Brewery Great White paired with Cured Pork Charcuterie

**About Ten22**

Ten22, Sacramento's Best New Restaurant (2010), brings a casual-chic dining experience to Old Sacramento. Known for its fresh style and open architecture, Ten22 features palate-pleasing lunch and dinner menus to suit all tastes. Launched in 2009 and a sister restaurant to The Firehouse Restaurant, Ten22 boasts the largest selection of beers on tap than any other restaurant in Sacramento. The family-friendly restaurant features a beautiful and modern outdoor patio, boardwalk dining, as well as, a private event space for parties and large groups. For more information about Ten22, please visit [www.Ten22oldsac.com](http://www.Ten22oldsac.com) or call (916) 441-2211 for reservations.

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