

MICHAEL JORDAN'S

The Steak House N.Y.C.™

BEERTASTING

This winter, the beer program at Michael Jordan's The Steak House N.Y.C. will expand with a series of complimentary Wednesday evening tastings showing guests how to pair cuts of steak with different styles of beer. It's common to pair beef with wine – and with beer too – but Jordan's Chef Michael Vignola noticed that the different cuts of steak vary so much that they go with styles of beers in unique ways. For this pairing series, the chef is highlighting his favorites.

KICKOFF

To kick things off, Chef Vignola was on the **NBC Today Show** this week cooking a beef stew with winter ale - a great dish in this cold weather. To see the segment, click here: <http://today.msnbc.msn.com/id/26184891/vp/34803522#34803522>

CALENDAR

All tastings will be held in the wine salon at Michael Jordan's The Steak House N.Y.C. from 6:00-7:00 PM. They are casual and complimentary, in cocktail style, with discussion of the pairing by the chef.

January 20	Filet Mignon Oskar Blues Dale's Pale Ale
January 27	Rib Eye Steak Ommegang Three Philosophers
February 3	Hanger Steak Maredsous Blonde
February 10	Short Ribs Houblon Chouffe
February 17	Strip Steak Ommegang Abbey Ale
February 24	Sirloin Sam Smith Nut Brown Ale
March 3	Flank Steak or "Bavette" Biere de Mars
March 10	Skirt Steak Ommegang Rare Vos

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