

## That Was a Very Good Beer

ODD COUPLINGS FROM A BEER SOMMELIER  
(YES, THERE IS SUCH A THING)

At the *très* French Café d'Alsace in Manhattan, Aviram Turge-man—one of the country's first beer sommeliers—advises diners on pairing gourmet brews with haute cuisine. (Coors Light befits a burger, but one avoids the Silver Bullet when *choucroute garnie* is served.) Here are five of his favorite food-friendly bottles and suitably fancy entrées to drink them with.

### Deus, Brut des Flandres

“Brewed in Belgium and sent to Champagne to age in the bottle, this *bière de Champagne* is delicate and complex, with a lot of citrus peel, *herbes de Provence*, rosemary and lavender, and a creamy finish. It's the perfect complement to our *saumon fumé*, which is a salmon fillet smoked with hickory and then finished on the grill.”

### Wostyntje

“This Belgian mustard beer starts with some slightly sweet fruitiness on the palate, and it ends very tart. I pair it with *quenelle de brochet*, a pike mousse seasoned with tarra-

gon. The tartness balances the fatty consistency of the mousse, and the mustard seed in the beer highlights the tarragon.”

### Aecht Schlenkerla Rauchbier

“This is a dark, intense beer. The malt is smoked with Bavarian beech wood, which lends it touches of smoked ham and bacon. There's a lot of malt and vanilla going on. It's good with strongly flavored dishes like *choucroute garnie*, an Alsatian classic made with sausage, smoked pork and sauerkraut.”

### 3 Monts

“I serve this French *bière de garde* with *cuisses de gren-*



*ouilles* (frogs' legs) sautéed with garlic, parsley and fresh tomato. The beer's acidity cuts through the butter, and its herbal notes highlight the garlic and parsley in the dish.”

### Rodenbach, Flemish Sour Ale

“Rodenbach is the only brewer

in Belgium that ages beer in oak, and this is a very good food beer. It smells like green apples and cranberries, and its tart finish balances well with the fattiness of a dish like *la moelle*, which is bone marrow with sea salt and toast.”