



**For Immediate Release**

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## **The Season Keeps Sizzling with a Newport Storm Beer & Polynesian Barbecue Dinner at the Smoke House**

Newport, RI - May 3, 2012 - The **Smoke House**, located on America's Cup Avenue in Newport, will host the second Newport Storm beer dinner of the 2012 summer season on Tuesday, May 29. Newport Storm President Brent Ryan will present a selection of his brewery's top offerings paired with a savory four-course menu from Executive Chef Chris Ferris. A reception will begin at 6:30 p.m.; dinner will be served at 7:30 p.m. The cost is \$42.00 per person; tax and gratuity are additional. For more information or to make a reservation, please call **22 Bowen's Wine Bar & Grille** at 401-841-8884. Additional information for this dinner, this season's schedule, and package offers can be found at [www.smokehousecafe.com](http://www.smokehousecafe.com).

The evening's reception will feature a selection of passed hors d'oeuvres, including *Battered Plantain Chips*, *Coconut Shrimp Wontons*, and *Goat Cheese Croquettes*. They will be paired with *Newport Storm Summer Hefeweizen*, an unfiltered hefeweizen ale with underlying banana esters and a natural citrusy taste, alleviating the need for the usual orange garnish.

Dinner will begin with *Grilled Teriyaki Chicken* served with a grilled pineapple ring, Amber Ale teriyaki sauce, and sweet potato hash. It will be paired with *Hurricane Amber Ale*, Newport Storm's flagship beer, featuring North American crystal malt for color and sweetness, Munich malt for body and mouth-feel, and spicy Tettenang hops for flavor and aroma.

A slow-smoked *Hawaiian Ham* with a pineapple clove glaze and curried stir-fried vegetables will follow, served with *Castle Hill Windward Weiss*, an authentic, German-style wheat beer served exclusively at Newport Restaurant Group properties. The brew features a German Hefeweizen yeast strain that contributes mild banana tones and clove aromas characteristic of this style of beer.

The evening's entrée will feature Smoke House-rubbed *Smoked Mahi-Mahi Tempura* with a red curry sauce and bamboo rice. The dish will be complemented by *Newport Storm Spring Irish Red*, an ale that is deep ruby red in color, well balanced with roasted malt tones, and has crisp hop character. It is in keeping with the Irish tradition and comes just in time for springtime thunderstorms.

Dinner will conclude with a *Molten Lava Cake*, Kahlua banana ice cream, and *Hurricane Tim*. One of less than a dozen existing Dunkelweissen, the dark-white beer has notes of banana, cloves and chocolate from the German yeast strain, and imported German malt.

### **About The Coastal Extreme Brewing Company and Newport Storm Beers**

Four graduates of Colby College started the Coastal Extreme Brewing Company in 1999. During his college days the head brewer, Derek Luke, reacquired a home brewing kit he had given his sister and quickly went to work brewing and passing his knowledge along to the company's president, Brent Ryan. As graduation grew near and the cold reality of post-collegiate life set in Luke and Ryan knew that they could turn their affinity for beer and their newfound ability to make it into a viable alternative to unemployment or sitting at a desk answering to "The Man." Of course, they couldn't do it by themselves, so after very little convincing, they got roommate and friends, Mark Sinclair and Will Rafferty to join them.

On Father's Day in 1999, after almost two years of planning and preparation, the first batch of Hurricane Amber Ale was brewed. By July 2nd the first kegs had been shipped to three Newport Restaurants and were quickly tapped and emptied. A little over a month after the release of the first kegs, 6-packs of Hurricane Amber Ale began to hit the shelves. Since then, they have expanded their product line and distribution territory, but continue to brew up a storm in their Middletown Brewery.

### **About the Smoke House**

Located on America's Cup Avenue in the heart of downtown Newport, R.I., the Smoke House is Newport's only barbecue location serving award-winning food in a fun and friendly atmosphere. For more information, please visit the website at [www.smokehousecafe.com](http://www.smokehousecafe.com).

The Smoke House is a member of the Newport Restaurant Group, a division of the Newport Harbor Corporation. Newport Restaurant Group's award-winning portfolio of restaurants includes: Castle Hill Inn, The Mooring Seafood Kitchen & Bar, 22 Bowen's Wine Bar & Grille, Waterman Grille, the Boat House Restaurant, the Smoke House, Trio, and Hemenway's Seafood and Oyster Bar. Newport Restaurant Group provides the highest quality culinary experience with a creative, thoughtful, and

responsible approach to preparing all of our menus. Food is one of the fundamental joys of the human experience, and it is therefore our goal to provide our guests with an unparalleled culinary experience in a welcoming, unique, and service-oriented atmosphere.

Newport Harbor Corporation is an employee-owned (ESOP) hospitality company located in Newport, R.I. Newport Harbor Corporation owns and/or operates many well-known businesses in throughout the state. For more information please [www.newportharbor.com](http://www.newportharbor.com).

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