

# summer beer pairings

Summertime is here and there's nothing like a refreshing cold beer. Here's just a sampling of what local craft breweries have to offer. These pair nicely with light summer fare.

BREWERY	BEER	FLAVOR	FOOD
<p><b>Culinary Institute of America</b> 1946 Campus Drive, Hyde Park (845) 452-9600 ciachef.edu</p>	<p><b>CLASS PROJECT STAY SHARP SAISON BELGIAN FARMHOUSE ALE</b> 6.5% ABV</p> 	<p>FRUITY, LIGHT, MODERATELY TART</p>	<p>Seafood, roasted chicken with herbs, summer vegetable salad</p> 
<p><b>Captain Lawrence Brewing Company</b> 444 Saw Mill River Rd, Elmsford (914) 741-2337 captainlawrencebrewing.com</p>	<p><b>CUVÉE DE CASTLETON</b> 8.4% ABV</p> 	<p>COMPLEX, FRESH, FRUITY</p>	<p>Pasta salad, grilled summer vegetables, grilled chicken, salads with vinaigrette dressing</p> 
<p><b>Plan Bee Farm Brewery</b> 115 Underhill Rd, Poughkeepsie (845) 242-9562 planbeefarmbrewery.com</p>	<p><b>BARN BEER</b> 5.5% ABV</p> 	<p>FRUITY, FAINTLY SMOKY, WITH LEMON AND PINE ACCENTS</p>	<p>Fresh cheese, fatty charcuterie, fruit</p> 
<p><b>Hudson Valley Brewery</b> 2 Churchill St, Beacon (845) 218-9156 hvbrewery.com</p>	<p><b>VALLEY BEER</b> 5% ABV</p> 	<p>TART, BRIGHT, NUANCED</p>	<p>Sliced summer tomatoes with mozzarella and vinaigrette, roasted red pepper salad</p> 
<p><b>Newburgh Brewing Company</b> 88 South Colden St, Newburgh (845) 569-2337 newburghbrewing.com</p>	<p><b>CHECKPOINT CHARLIE BERLINER WEISSE</b> 3% ABV</p> 	<p>LIGHT BODIED, REFRESHING WITH TART FINISH</p>	<p>Fish tacos, summer salad, lemon tart</p> 
<p><b>Keegan Ales</b> 20 Saint James St, Kingston (845) 331-2739 keeganales.com</p>	<p><b>HEFEWEIZEN</b> 5% ABV</p> 	<p>HAZY, MEDIUM BODY, ACCENTS OF BANANA AND CLOVE</p>	<p>Shellfish (lobster and avocado salad; boiled blue crabs), beets and goat cheese salad</p> 