



SavorCraftBeer.com

Chef Adam Dulye
Brewers Association Culinary Consultant
Chef/Owner, The Monk's Kettle and The Abbot's Cellar

Adam Dulye is a James Beard Award-semifinalist and chef/owner at San Francisco's [The Monk's Kettle](#) and [The Abbot's Cellar](#). After receiving his degree from the Culinary Institute of America in Hyde Park, New York, Dulye spent time studying charcuterie and butchery in France before returning stateside to cook his way across the country. This included stops in Portland, Ore., and Boulder, Colo. With an approach best described as farm to table, Dulye works with brewers to push the envelope on craft beer and food pairing, with the most notable example an invitation to present a beer pairing dinner at the James Beard House in New York.



The Menu

SAVOR 2013 delves deep into the conversation between craft beer and food. Breweries provided "flavor profiles" of the craft beers they wished to pour at the event, and these profiles guided the overall development and flow of the food menu. Chef Adam assembled a group of refined palates, including chefs and [Cicerones](#)® who specialize in food and beer pairing, to meticulously create the perfect pairing combinations. In total, there are 46 menu items to go along with beers from 76 breweries, for a total of 152 pairings.