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CBC Debuts New Chef at the 8th Annual CBC Bass & Beer Festival

Cambridge, MA • 08-26-08 –On Saturday, July 26th from 5:00pm to 11:00pm the Cambridge Brewing Company, located at 1 Kendall Sq. in Cambridge, will host their 8th annual *Bass and Beer* festival. This year’s festival will feature the official CBC debut of new executive chef David Drew. The menu consists of five courses featuring sea bass dishes, each paired with a CBC craft brew. All courses will be available a la carte. Reservations are recommended. Call 617-494-1994 for more information or go to www.cambridgebrewingcompany.com

CBC is proud to announce the arrival of Executive Chef David Drew, who apprenticed under Chef Keith Pooler of ‘Harvest’ located in Harvard Sq. He recognizes that beer is at the center of CBC’s mission. His menus reflect the qualities he perceives in CBC beer, while understanding that his menus must support and enhance the beer.

Chef Drew’s approach to cooking is deliberately uncomplicated. He strives to pay respect to the region and to the seasons by using the best, freshest and most local ingredients available. Drew’s cooking has been heavily influencedth by both his mother and his experience at restaurants like the Harvest.

“Once I began to see what goes into creating menus and food at fine dining establishments, I realized that when I was growing up, my mother was very much a chef in her own right,” reflects Drew. “The daily demands of locating quality ingredients that don’t break a budget, or more importantly, having to utilize whatever ingredients you have on hand to make something that tastes good are challenges my mother, and a chef, face daily. My mom surpassed all those expectations daily. And she did it with love;

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that's the most important thing. I try to remember that. I think a lot chefs will tell you it comes down to that, the love. I try to pay respect to my mother everyday when I cook.”

This year Chef Drew's festival menu features Tandoori Spiced Bass Kebab with Jasmine Rice, Sweet Peas and Pineapple; Striped Bass Minute Steak with marinated vegetables and saffron aioli; and Olive Oil Poached Striped Bass with Patty Pan Squash, Roasted Tomato, Fried Eggplant and Red Pepper Sauce. Each course will be paired with a hand crafted beer carefully chosen by Brewmaster Will Meyers.

Perhaps the best part of the night is the patio grill. Each year CBC owner Phil Bannatyne schleps a six foot grill onto the CBC patio where he prepares his signature bass dish; Garlicky Grilled Sea Bass with Pancetta Collared Greens, Corn on the Cob, Mango Salsa and Garlic Crostini. “I'm a one trick pony” says Bannatyne “I haven't changed this dish since the first bass festival but every year I come closer to nailing it!”

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