



Big Beers, Belgians & Barleywines Festival 2007
Third Annual Brewmasters' Dinner
Friday, January 5th

Chef's Selection of Hors d'Oeuvres

*Koningshoeven Dubbel
Great Divide Hibernation Ale*

Hawaiian Yellow Tail "Escabeche"

*Preserved lemon, marjoram scented extra virgin olive oil, chili salt
Urthel Hibernus Quantum Tripel
Great Divide Old Ruffian Barley Wine*

Carolina Barbequed Quail

*Flamy Bock barbeque, a tangle of tangy greens, bacon studded corn bread
Urthel Vlaemse "Flamy" Bock
Great Divide Titan IPA*

A Composition of Artisan Cheeses

*Urthel Hop-It!
Great Divide Hercules Double IPA*

Pumpkin Crème Brûlée

*Pecan crusted vanilla bean ice cream, dark caramel sauce
Urthel Samaranth Quadrium Ale
Great Divide Oak Aged Yeti Imperial Stout*

Your Hosts

Kelly Liken, Chef/Owner

Brian Dunn, Brewmaster/Founder, Great Divide Brewing, Denver, CO

Hildegard vanOstaden, Brewmaster/Founder, Brouwerij de Leyerth,
West Flanders, Belgium