

*Big Beers, Belgians & Barleywines Festival  
15<sup>th</sup> Anniversary Traditional Brewmasters' Dinner*

*January 9, 2015*

*1<sup>st</sup> Course*

*Orange Infused Jicama Summer Roll, Butter Lettuce  
Scallop Carpaccio, Pizzelle  
paired with  
Van Steenberge Piraat Triple Hop & Papago Orange Blossom*

*2<sup>nd</sup> Course*

*Thyme Salt Lamb Chop, Braised Endive, Celery Root Puree, Juniper Lamb Jus  
Sesame Flax Seed Stick  
paired with  
Papago Oude Zuipers & Van Steenberge Piraat*

*3<sup>rd</sup> Course*

*Quail, Citrus Beets, Grapes, Chestnuts, Grape Abstract  
paired with  
Van Steenberge Gulden Draak & Papago Hopago IPA*

*4<sup>th</sup> Course*

*Veal Buckwheat Pancakes, Honey Crisp Apple & Maple Anise Stuffed Tea Eggs,  
Veal Bacon, Egg Yolk  
paired with  
Papago Otis Milk Stout & Van Steenberge Monks Café*

*5<sup>th</sup> Course*

*Spiced Peanut Caramel Apples, Chocolate Banana Mousse Cups  
Coconut Cream Cups  
paired with  
Van Steenberge Gulden Draak Brewmaster's Reserve &  
Papago Coconut Joe Stout*

*Your Hosts*

*Ron Kloth, Owner  
Jef Versele, Owner*

*Papago Brewing Co., Scottsdale, AZ  
Brouwerij Van Steenberge, East Flanders, Belgium*

*The Vail Cascade Culinary Team*

*Chris Bates, Executive Chef  
Jay Spickelmier, Chef de Cuisine*

*Emily Meyer, Banquet Chef  
Adam Smith, Sous Chef*