Big Beers, Belgians & Barleywines Festival
15th Anniversary Calibration Dinner
January 8, 2015

First Course

Fruit Forward Roll, Mango, Pineapple, Papaya, Avocado, Soba Noodles
Poblano Pepper, Caviar
paired with
Dogfish Head Festina Pêche & Avery Black Eye

Second Course

Potato Wrapped Monk Fish, Green Leek Purée
Ginger Brown Butter Roasted Shallot, Confit Tomato
paired with
Avery Obscuro and Nimbosus & Dogfish Head Festina Lente

Third Course

Blueberry Goat Cheese Balls, Venison Chop, Cocoa Berry Demi
paired with
Dogfish Head Black and Blue & Avery Rufus Corvus

Fourth Course

Pan Seared Duck Breast, Sweet Potato Dumpling, Lingonberry Sauce
Lotus Chip, Micro Greens
paired with
Avery Pump[KY]n & Dogfish Head Kvasir

Dessert

Lavender-Pineapple Upside Down Cake, Maple Plum Syrup
Pineapple Chip
paired with
Dogfish Head Etrusca & Avery Tweak

Your Hosts

Adam Avery, Founder/President — Avery Brewing Co., Boulder, CO
Sam Calagione, Founder/President — Dogfish Head Craft Brewery, Milton, DE

The Vail Cascade Culinary Team

Chris Bates, Executive Chef
Jay Spickelmier, Chef de Cuisine
Adam Smith, Sous Chef