

*Big Beers, Belgians & Barleywines Festival
Traditional Brewmasters' Dinner
January 8, 2016*

First Course

Seafood Chowder

sour dough oyster crackers, sharp cheddar, kŕhaki oysters

paired with

Surly CynicAle & Alaskan 2008 Smoked Porter

Second Course

Lamb Sausage and Ratatouille

poached quail egg, crispy shoestring potato

paired with

Alaskan Imperial Red Ale & Surly Nein

Third Course

Falafel Waffle and Smoked Pork Belly

creamy gorgonzola, green tomato, micro arugula, espresso maple glaze

paired with

Surly Smoke & Alaskan Heritage Coffee Brown Ale

Fourth Course

Duck Steamed Bun

orange, leek, chili garlic glaze, 600 grit rosemary

paired with

Alaskan Hopothermia & Surly Abrasive

Fifth Course

Chocolate Torte

brul ed marshmallow topping, cherry, vanilla cr me anglaise

paired with

Surly Darkness & Alaskan Perseverance Ale

Your Hosts

Geoff Larson, President/Co-Founder

Alaskan Brewing Co., Juneau, AK

Omar Ansari, President/Founder

Surly Brewing Co., Minneapolis, MN

The Vail Cascade Culinary Team

Chris Bates, Executive Chef

Jay Spickelmier, Chef de Cuisine

Adam Smith, Banquet Chef

Nick Seavey, Sous Chef