

The Lord Gore Restaurant
presents
The Big Beers, Belgians & Barleywines Festival
Second Annual Brewmasters' Dinner
January 6, 2006

Appetizers

Crab Cakes with Wasabi Cream

Paired with

Left Hand JuJu Ginger

Petit Buffalo Tar tare

Paired with

Allagash Grand Cru

Snail in a Bouchee Boursin Cream Sauce

Paired with

Left Hand Milk Stout

Coconut Tempura Shrimp with Marmalade Horseradish

Paired with

Allagash Tripel Reserve

Salad Course

Belgian Endive Mixed Greens Chevre with Verjus Dressing

Paired with

Allagash Interlude & Left Hand XXXmas

Entrée

Twin Tournedos of

Beef with Chasseur Sauce & Veal with Morel Sauce

served with Creamy Polenta and Fresh Vegetable of the Season

Paired with

Left Hand Rye Bock & Allagash Four

Dessert

Warm Chocolate and Banana Torte

Paired with

Allagash Dubbel & Left Hand Imperial Stout

“Cognac Course”

Assorted Cheeses and Fresh Fruit

Paired with

Left Hand Widdershins & Allagash White