

Big Beers, Belgians & Barleywines Festival Traditional Brewmasters' Dinner January 6, 2012

Welcome!

Breckenridge ESB Bell's Hopslam Ale

Reception

Duck / Foie Gras Pate / Prosciutto & Charcuterie
paired with

Breckenridge Summer Cab Ride · Bell's Cherry Stout
(and)

Assorted Artisan Cheeses / Winter Fruits / Dried Fruit
paired with

Breckenridge Regal Pilsner · Bell's Quinannan Falls Special Lager Beer

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Second Course

Smoked Pheasant

Winter Salad / Spicy Barbecue Vinaigrette

Pickled Red Onions

paired with

Breckenridge "20" Whiskey Barrel Aged ESB · Bell's Hell Hath No Fury...Ale

Third Course

Cedar Baked Salmon

Saffron Butter / Tarragon Cherry Relish

paired with

Breckenridge Whiskey Barrel Aged Vanilla Porter · Bell's Black Note Bourbon Barrel Aged Stout

Fourth Course

Middle Eastern Rib Eye Duet

Dry Rubbed Curry "Heart" / Chili Stuffed Cap Roulade

Caramelized Tomato Chutney

Manchego Faro

Cucumber Lime Raita

paired with

Breckenridge 471 IPA · Bell's Two Hearted Ale

Dessert

Spiced Almond Mousse

Crème Brulee Apricot Jam, Pain d' Epices

paired with

Breckenridge 72 Imperial · Bell's Sparkling Ale

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Vail Cascade Resort & Spa

Executive Chef Todd Bemis & Executive Sous Chef Jay Spickelmier

Featured Brewmasters

John Mallett, Production Manager, Bell's Brewing Company, Kalamazoo, MI
J. Todd Usry, Brewmaster/Director of Brewing Operations, Breckenridge Brewery, Denver, CO