

Big Beers, Belgians & Barleywines Festival

Traditional Brewmasters' Dinner

January 10, 2014

First Course

Pan Seared Grouper

Fennel Jam, Jicama Slaw, Fried Avocado

Chambord Vinaigrette, Raspberries

paired with

Deschutes Green Monster & Captain Lawrence Golden Delicious

Second Course

Honey Glazed Duck Breast

Sour Cherry Tart, Mustard Greens

Cherry-Duck Demi-Glace, Potato Lattice

paired with

Captain Lawrence Hops n' Roses & Deschutes The Dissident

Third Course

French Toast & Caramelized Onion Fritter

Eggnog Crème Anglaise, Pomegranate

paired with

Deschutes Collage & Captain Lawrence Rosso e Marrone

Fourth Course

Braised Pork Belly with Dirty Espresso Grits

paired with

Captain Lawrence Smoke from the Oak/ Rum Barrel & Deschutes Jubel 2010

Fifth Course

Assorted Truffles, Caramel Beer Bread, Spice Cake

Chili/Cayenne Chocolate Dipped Strawberries

Cheeses: Taleggio, Truffle Goat Cheese, Emmental, Stilton, Muenster

paired with

Deschutes Class of '88 Imperial Smoked Porter &

Captain Lawrence Frost Monster Imperial Stout

Your Hosts

Cam O'Connor, Brewmaster

Deschutes Brewing Co., Bend, OR

Scott Vaccaro, Founder/Brewmaster Captain Lawrence Brewing Co., Elmsford, NY

The Vail Cascade Culinary Team

Todd Bemis, Executive Chef

Chris Bates, Executive Sous Chef

Jay Spickelmier, Chef de Cuisine

Adam Smith, Sous Chef