

Big Beers, Belgians & Barleywines Festival
Brewmasters' Dinner
January 9, 2009

Passed Appetizers

Cured Foie Gras on Zucchini Bread
Blue Cheese Stuffed Grapes
Mini Croque Monsieur (Ham & Cheese)

Paired with
Flying Dog Kerberos Tripel
Russian River Salvation Dark Ale

2nd Course

Roasted Pear & Candied Walnut Salad
Cipollini Dressing & Parmesan Chip

Paired with
Russian River Damnation
Flying Dog Gonzo Imperial Porter

3rd Course

Duck Confit with Dried Cherry Sauce
Soft Polenta

Paired with
Flying Dog Schwartz
Russian River Pliny the Elder

4th Course

Shrimp & Scallops with Green Curry & White Beans
Arugula & Tomatoes

Paired with
Russian River Beatification
Flying Dog Double Dog Double Pale Ale

Dessert Buffet

Apple Tart Tatin
Strawberry Mascarpone Cheesecake
Opera Torte
Chocolate Pistachio Panna Cotta
Chocolate Covered Almonds

Paired with
Flying Dog Horn Dog Barleywine
Russian River Consecration

Your Hosts

Executive Chef Darrell Jensen, Centre V Brasserie, Arrabelle at Vail Square

Vinnie Cilurzo, Owner & Brewmaster, Russian River Brewing Co., Santa Rosa, CA
Matt Brophy, Executive Brewer, Flying Dog Brewery, Frederick, MD