

Big Beers, Belgians & Barleywines Festival
2010 Brewmasters' Dinner
Vail Cascade Resort & Spa
January 8, 2010

Appetizer

New Belgium Mothership Wit & LaTrappe Witte Trappist

Braised Mussels
with Coriander, Lemon and Orange Peel, Star Anise & Tomato
Wonton & Nori Cup

First Course

La Trappe Isid'or & New Belgium Fat Tire

Salad of
Frisée, Arugula, Organic Bib, Carmel Brandy Apple, Spiced Walnuts
Apple Mustard Dressing wrapped in a Grilled Zucchini Ribbon

Second Course

New Belgium Fall Wild Ale & La Trappe Quadrupel

Cervelas of Scallop & Eel
Sliced Leeks, Braised Endive & Brussel Leaves with Verjus Raisins
Saffron Mash
Veloute Cream

Third Course

La Trappe Bockbier & New Belgium La Folie

Rabbit Cassoulet
Sherry, Smokey & Braised Beans
Herb Cup, Carpaccio of Tomato & Uplandcress

Dessert

New Belgium 1554 & La Trappe Dubbel

Chocolate Mousse Cake with Licorice Syrup

Cheese Course

La Trappe Tripel & Le Fleur Misseur

Vol au Vont with Gorgonzola
Hot Chocolate "RAW"
Mimmolette "6 month" on Butter Brioche

Vail Cascade Resort & Spa
Executive Chef Adam Votaw

New Belgium Brewing Company Peter Bouckaert, Brewmaster

La Trappe at Bierbrouwerij Koningshoeven
Lodewijk Swinkels, Brewmaster