Big Beers, Belgians & Barleywines Festival
2013 Brewmasters' Dinner
January 11, 2013

Welcome

Dry Dock Double IPA
Firestone Walker Wookey Jack Rye IPA

First Course

Peruvian Tiradito

Ahi Tuna, Skuna Bay Salmon, and Hamachi
Charred aji Amarillo, Mango, Ocean Pearls, Scallion
paired with
Firestone Walker Double Jack & Dry Dock Bière de Garde

Second Course

Cocoa Crusted Foie Torchon

Brandied Cherries, Spiced Marcona Almond, Coconut Tuile
paired with
Dry Dock Wee Heavy and Firestone Walker Abacus

Third Course

Winner Winner Chicken Dinner

Jidori Chicken Schnitzel
Pancetta & Sage Dumplings, White Balsamic Glazed Onions, Apple Butter
paired with
Firestone Walker Anniversary Ale & Dry Dock Bligh's Barleywine

Fourth Course

Slow Braised Veal Osso Bucco

Shaved Bottarga, Creamy Capers, Heirloom Tomato, Picked Herbs
paired with
Dry Dock Ambassador & Firestone Walker Parabola

Fifth Course

Kaffir Lime Ice Cream Soufflé

Burnt Marshmallows, Cape Gooseberries
paired with
Firestone Walker Reginald Brett & Dry Dock Shotgun Russian Imperial Stout

Featured Brewmasters

Kevin DeLange, Owner/Founder — Dry Dock Brewing Co., Aurora, CO
Matt Brynildson, Brewmaster — Firestone Walker Brewing Co., Paso Robles, CA

Vail Cascade Resort Culinary Team

Executive Chef Todd Bemis — Chef de Cuisine Stephen Belie
Executive Sous Chef Jay Spickelmier — Chef de Partie Adam Smith