

Calibration Menu 2011

Avery / Dogfish Head

Reception

Chicken Corn Dogs w/ Crushed Pretzel and Spiced Mustard

Blistered Orange & Yuzu Tuna Spoons

Cascade "Hop" Spring Roll with Onion Beer Glaze

Avery "Joe's" - Dogfish Head "Namaste"

First Course

Crispy Bob White Quail on a Shiitake Corn Cake

"Along Side"

Paella Rice & Lobster Medallion with Basil Curry Foam

Avery "Hog Heaven" – Dogfish Head "Midas Touch"

Second Course

Spiced Apricot Pork Belly & Sour Cherry Venison

Braised Shallots, Ohio Salad, Green Peppercorn Paint

Avery "Quinquartite" – Dogfish Head "90 Minute IPA"

Entrée

Buffalo Tenders

Goat Tellagio – Aged Cheddar

Tamarind Demi

Avery "Depuceleuse" - Dogfish Head "Palo Santo Marron"

Dessert

S'Mores

Ginger Orange Chocolate Kit Kat, Salted Caramelized Thin, Coconut Marshmallow

Tea Light & Gosling Rhum Shooter

Avery "Beast" – Dogfish Head "Bitches Brew"