

Big Beers, Belgians & Barleywines Festival

Calibration Dinner

January 5, 2012

From there to here/ from here to there/ funny things are everywhere – Dr. Seuss

“Breakfast” Course

Chicken and Pecan Waffles & Green Eggs ‘n’ Ham
with
Dogfish Head Tweason’ale & Avery Coffeestopheles

Second Course

Roasted Bu-Bu-Butternut Squash Soup
Black Mission Figs, Cambazola, Duck Cracklin’
with
Avery Rumpkin & Dogfish Head 120 Minute IPA

Third Course

“Fish ‘n Chips”
Salmon Belly, Apple, Lavender Vinegar, Pine Nuts Gremolata
with
Dogfish Head Ta Henket & Avery Dihos Dactylion

Entrée

Wild Boar Rack with Birch and Maple Jus
Gin and Juice & Smoked White Bean Ragout
with
Avery Maharaja & Dogfish Head Life and Limb

Dessert

“Somethin Somethin”

Salted Carmel Chocolate Torte
Earl Gray Blue Berry Sauce and Cherry Sugar
with
Dogfish Head Chicory Stout & Avery Meretrix

hosted by

Atwater on Gore Creek

Executive Chef Todd Bemis

Collaborating Chefs

Chef Stephen Belie, Chef du Cuisine
Chef Maria Sacconi, Chef du Cuisine

Featured Brewmasters

Sam Calagione, Founder/President, Dogfish Head Craft Brewery, Milton, DE
Adam Avery, Founder/Brewmaster, Avery Brewing Company, Boulder, CO