

# *Big Beers, Belgians & Barleywines Festival*

## *Calibration Dinner*

*January 9, 2014*

### *First Course*

*Seared Sweetbreads with Perigourdine Sauce*

*Kumquat Emulsion, Mint Blossoms*

*paired with*

*Avery Samaels Ale & Dogfish Head American Beauty*

### *Second Course*

*Mountain Sushi*

*7x Beef, Colorado Bass, Yellowfin Tuna*

*Tangerine Ponzu, Yuzu Gelee, Wasabi Cream*

*paired with*

*Dogfish Head Positive Contact and Avery Thensaurum*

### *Third Course*

*Crispy Venison Osso Buco*

*Gingersnap Crusted Venison Shank, Spicy Tom Yum Broth, Tapioca Chip*

*Snap Peas, Shaved Botarga*

*paired with*

*Avery Ross's's' Melange & Dogfish Head Bitches Brew*

### *Fourth Course*

*Seared Confit Pork Cheeks*

*Black Pepper Crusted Pretzel Bread Pudding, Taro Chip, Thai Pineapple Gastrique*

*paired with*

*Dogfish Head Hellhound on my Ale and Avery Momi Hiwa*

### *Fifth Course*

*Lemon Poppyseed Cake*

*Lemon Glaze Red Wine Chaud Froid*

*paired with*

*Avery Rumpkin and Dogfish Head Sixty-One*

### *Your Hosts*

*Sam Calagione, Founder/President*

*Dogfish Head Craft Brewery, Milton, DE*

*Adam Avery, Founder/President*

*Avery Brewing Co., Boulder, CO*

### *The Vail Cascade Culinary Team*

*Todd Bemis, Executive Chef*

*Chris Bates, Executive Sous Chef*

*Jay Spickelmier, Chef de Cuisine*

*Adam Smith, Sous Chef*