

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