

Big Beers, Belgians & Barleywines Festival  
**2010 Calibration Dinner**

Atwater on Gore Creek  
January 7, 2010

Appetizer

*Dogfish Head – “Olde School Barleywine”*  
*Avery – “The Beast”*

Anti Pasto Kabob  
Sugar & Mustard Bacon-Grilled Artichoke-Red Pepper Gelee-Bleu  
Cheese Croquet-Marinated Tomato-Pickled Gerkin

First Course

*Avery – “Orval”*  
*Dogfish Head – “Saison Dupont”*

Clams, Scallops & Mussels in a Shell with Chorizo,  
Lemon Romesco & Mint  
Micro Green Salad & Olive Oil

Second Course

*Dogfish Head – “Burton Baton”*  
*Avery – “Sui Generis”*

Duck Confit with Sour Cherry Demi Glace  
Goat Cheese Polenta

Entrée

*Avery – “Dugana IPA”*  
*Dogfish Head – “Chicory Stout”*

Citrus, Sage, Juniper & Rosemary Rubbed Pork Loin  
Brioche Bread Pudding  
Coffee Demi

Dessert

*Dogfish Head – “Sah'tea”*  
*Avery – “Brabant”*

Toasted White Chocolate Coconut Cheesecake  
with  
Double Chocolate Mint Wafer with Pear Pudding

*Vail Cascade Resort & Spa*  
*Executive Chef Adam Votaw*

*Avery Brewing Company*  
*Dogfish Head Craft Brewery*

*Adam Avery, Founder/Brewmaster*  
*Sam Calagione, Founder/President*