

Big Beers, Belgians & Barleywines Festival

13th Anniversary Calibration Dinner

January 10, 2013

Appetizer Course

Black Truffle "Foie-reos" & Saba Foie Macaroons

paired with Dogfish Head Noble Rot

and

Wild Strawberry Spheres with Candied Basil & Freeze Dried Ice Cream

paired with Avery Recault Sauvage

First Course

Warm Goat Cheese Souffle

Fairytale Pumpkin, Gold Salad, Fennel Pollen & Honey Brittle

paired with

Avery Odio Equum & Dogfish Head Midas Touch

Second Course

Adobo Rubbed Quail, Porcini & Duck Sausage Stuffing

Chili Leek Puree, Quail Glace

paired with

Dogfish Head Raison d'Étre & Avery Muscat d'Amour

Intermezzo

IPA Sorbet with Jasmine and Sour Patch Ginger

paired with

Avery IPA & Dogfish Head 60 Minute IPA

Entree

Pine Nut Crusted Salt Cod

Garlic Cauliflower, Porchetta, Flame Grapes, Golden Raisin Sauce

paired with

Dogfish Head Raison d'Extra & Avery Uncle Jacob's Stout

Dessert Course

Olive Oil Cake

Aged Balsamic, Sugared Tarragon, Cara Cara Orange Sorbet

paired with

Avery Oud Floris & Dogfish Head Red & White

Your Hosts

Sam Calagione, Founder/President

Dogfish Head Craft Brewery, Milton, DE

Adam Avery, Founder/Brewmaster

Avery Brewing Co., Boulder, CO

The Vail Cascade Culinary Team

Todd Bemis, Executive Chef

Stephen Belie, Chef de Cuisine

Jay Spickelmier, Sous Chef

Adam Smith, Chef de Partie