

*Big Beers, Belgians & Barleywines Festival  
Traditional Brewmasters' Dinner  
January 8, 2016*

*First Course*

*Seafood Chowder*

*sour dough oyster crackers, sharp cheddar, kŕhaki oysters*

*paired with*

*Surly CynicAle & Alaskan 2008 Smoked Porter*

*Second Course*

*Lamb Sausage and Ratatouille*

*poached quail egg, crispy shoestring potato*

*paired with*

*Alaskan Imperial Red Ale & Surly Nein*

*Third Course*

*Falafel Waffle and Smoked Pork Belly*

*creamy gorgonzola, green tomato, micro arugula, espresso maple glaze*

*paired with*

*Surly Smoke & Alaskan Heritage Coffee Brown Ale*

*Fourth Course*

*Duck Steamed Bun*

*orange, leek, chili garlic glaze, 600 grit rosemary*

*paired with*

*Alaskan Hopothermia & Surly Abrasive*

*Fifth Course*

*Chocolate Torte*

*brul ed marshmallow topping, cherry, vanilla cr me anglaise*

*paired with*

*Surly Darkness & Alaskan Perseverance Ale*

*Your Hosts*

*Geoff Larson, President/Co-Founder*

*Alaskan Brewing Co., Juneau, AK*

*Omar Ansari, President/Founder*

*Surly Brewing Co., Minneapolis, MN*

*The Vail Cascade Culinary Team*

*Chris Bates, Executive Chef*

*Jay Spickelmier, Chef de Cuisine*

*Adam Smith, Banquet Chef*

*Nick Seavey, Sous Chef*