

# **Big Beers, Belgians & Barleywines Festival**

## **Calibration Dinner**

**January 7, 2016**

### First Course

**Beet Duo, Caramelized Onion, Date, Arugula, Goat Cheese Terrine**  
paired with  
**Avery Vallum and Dogfish Head Raison d'Extra**

### Second Course

**Tuna Poke, Nori Confetti, Tempura Asparagus, Toasted Sesame Rice Cake**  
paired with  
**Dogfish Head Red & White and Avery Fortuna**

### Third Course

**Cream Cheese Apple Crepe, Duck Breast, Tarragon Potato Plank**  
paired with  
**Avery Raspberry Sour and Dogfish Head Raison Bretta**

### Fourth Course

**Sweet Potato Pie, Veal Stuffed Quail, Sour Cherry Brandied Jus**  
paired with  
**Dogfish Head Higher Math and Avery Uncle Jacob's Bourbon-Barrel Stout**

### Fifth Course

**Almond Mousse, Pear Gelee, Cashew Butter Crème Brulee, Butter Biscuit**  
**Red Currant Coulis**  
paired with  
**Avery Insula Multos Collibus and Dogfish Head Piercing Pils**

### Your Hosts

**Adam Avery, Founder/President**  
**Tim Hawn, Brewmaster**

**Avery Brewing Co., Boulder, CO**  
**Dogfish Head Craft Brewery, Milton, DE**

### The Vail Cascade Culinary Team

**Chris Bates, Executive Chef**  
**Adam Smith, Banquet Chef**

**Jay Spickelmier, Chef de Cuisine**  
**Nick Seavey, Sous Chef**