

# Big Beers, Belgians & Barleywines Festival

2017 Calibration Dinner

Beaver Run Resort January 5, 2017

## First Course

Seared Scallops with Champagne Vinaigrette  
frisee salad, champagne soaked grapes

paired with

Dogfish Head Midas Touch & Avery Raja

## Second Course

Elk Carpaccio with Apricot Jam, Arugula, Toasted Almonds  
parmesan, sea salt, extra virgin olive oil

paired with

Avery Callipygian & Dogfish Head Black and Blue

## Third Course

Raw Oysters on the Half Shell  
watermelon mignonette

paired with

Dogfish Head Kvasir & Avery Scarlata Cucumis

## Fourth Course

Beef Short Ribs with Espresso Demi  
fondant potatoes

paired with

Avery Xolotl & Dogfish Head Beer for Breakfast

## Fifth Course

Foie Gras, Port Poached Pear  
balsamic glaze, crostini

paired with

Dogfish Head 120 Minute IPA & Avery Certatio Equestris

## Your Hosts

Beaver Run Resort Culinary Team

*Executive Chef Phil Dilks*

*Executive Sous Chef Eddie Cotham*

*Sous Chef Ryan Wilhelm*

## Your Brewmasters

*Adam Avery, Founder/Owner*  
*Avery Brewing Co., Boulder, CO*

*Sam Calagione, Founder/Owner*  
*Dogfish Head Craft Brewery, Milton, DE*