



Big Beers, Belgians & Barleywines Festival 2007  
Third Annual Brewmasters' Dinner  
Friday, January 5<sup>th</sup>

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**Chef's Selection of Hors d'Oeuvres**

*Koningshoeven Dubbel  
Great Divide Hibernation Ale*

**Hawaiian Yellow Tail "Escabeche"**

*Preserved lemon, marjoram scented extra virgin olive oil, chili salt  
Urthel Hibernus Quantum Tripel  
Great Divide Old Ruffian Barley Wine*

**Carolina Barbequed Quail**

*Flamy Bock barbeque, a tangle of tangy greens, bacon studded corn bread  
Urthel Vlaemse "Flamy" Bock  
Great Divide Titan IPA*

**A Composition of Artisan Cheeses**

*Urthel Hop-It!  
Great Divide Hercules Double IPA*

**Pumpkin Crème Brûlée**

*Pecan crusted vanilla bean ice cream, dark caramel sauce  
Urthel Samaranth Quadrium Ale  
Great Divide Oak Aged Yeti Imperial Stout*

**Your Hosts**

Kelly Liken, Chef/Owner

Brian Dunn, Brewmaster/Founder, Great Divide Brewing, Denver, CO

Hildegard vanOstaden, Brewmaster/Founder, Brouwerij de Leyerth,  
West Flanders, Belgium