

*Big Beers, Belgians & Barleywines Festival
15th Anniversary Traditional Brewmasters' Dinner*

January 9, 2015

1st Course

*Orange Infused Jicama Summer Roll, Butter Lettuce
Scallop Carpaccio, Pizzelle
paired with
Van Steenberge Piraat Triple Hop & Papago Orange Blossom*

2nd Course

*Thyme Salt Lamb Chop, Braised Endive, Celery Root Puree, Juniper Lamb Jus
Sesame Flax Seed Stick
paired with
Papago Oude Zuipers & Van Steenberge Piraat*

3rd Course

*Quail, Citrus Beets, Grapes, Chestnuts, Grape Abstract
paired with
Van Steenberge Gulden Draak & Papago Hopago IPA*

4th Course

*Veal Buckwheat Pancakes, Honey Crisp Apple & Maple Anise Stuffed Tea Eggs,
Veal Bacon, Egg Yolk
paired with
Papago Otis Milk Stout & Van Steenberge Monks Café*

5th Course

*Spiced Peanut Caramel Apples, Chocolate Banana Mousse Cups
Coconut Cream Cups
paired with
Van Steenberge Gulden Draak Brewmaster's Reserve &
Papago Coconut Joe Stout*

Your Hosts

*Ron Kloth, Owner
Jef Versele, Owner*

*Papago Brewing Co., Scottsdale, AZ
Brouwerij Van Steenberge, East Flanders, Belgium*

The Vail Cascade Culinary Team

*Chris Bates, Executive Chef
Jay Spickelmier, Chef de Cuisine*

*Emily Meyer, Banquet Chef
Adam Smith, Sous Chef*