

Big Beers, Belgians & Barleywines Festival  
15<sup>th</sup> Anniversary Calibration Dinner  
January 8, 2015

First Course

Fruit Forward Roll, Mango, Pineapple, Papaya, Avocado, Soba Noodles  
Poblano Pepper, Caviar  
paired with  
Dogfish Head Festina Pêche & Avery Black Eye

Second Course

Potato Wrapped Monk Fish, Green Leek Purée  
Ginger Brown Butter Roasted Shallot, Confit Tomato  
paired with  
Avery Oscuro and Nimbus & Dogfish Head Festina Lente

Third Course

Blueberry Goat Cheese Balls, Venison Chop, Cocoa Berry Demi  
paired with  
Dogfish Head Black and Blue & Avery Rufus Corvus

Fourth Course

Pan Seared Duck Breast, Sweet Potato Dumpling, Lingonberry Sauce  
Lotus Chip, Micro Greens  
paired with  
Avery Pump[KY]n & Dogfish Head Kvasir

Dessert

Lavender-Pineapple Upside Down Cake, Maple Plum Syrup  
Pineapple Chip  
paired with  
Dogfish Head Etrusca & Avery Tweak

Your Hosts

Adam Avery, Founder/President                      Avery Brewing Co., Boulder, CO  
Sam Calagione, Founder/President              Dogfish Head Craft Brewery, Milton, DE

The Vail Cascade Culinary Team

Chris Bates, Executive Chef                      Jay Spickelmier, Chef de Cuisine  
Adam Smith, Sous Chef