

Big Beers, Belgians & Barleywines Festival
Terra Bistro Village Brewmasters' Dinner
January 9, 2015

Reception

Popcorn two ways: Chili-Lime Sorghum and Cinnamon Corn
paired with
Epic Imperial IPA and Samuel Adams American Kriek

Second Course

Crispy Rice Paper wrapped Salmon with Vermicelli, Cashews
Tamarind-Chili Sauce
paired with
Samuel Adams Kosmic Mother Funk Grand Cru and Epic Brainless on Peaches

Third Course

Wagyu Slider with Chipotle Cocoa Ketchup, Bacon Jam
2yr White Cheddar and Duck Fries
paired with
Epic Brainless on Cherries and Samuel Adams Double Bock

Fourth Course

Duck Leg Confit and Waffles, Sautéed Broccolini, with a Maple Duck Demi-
Glace
paired with
Samuel Adams Rebel Rouser IPA and Epic Utah Sage Saison

Dessert

Oatmeal Stout Chocolate Cake, Chocolate Buttercream
Chocolate - Chocolate Chip Ice Cream
paired with
Epic Big Bad Baptist Imperial Stout and Samuel Adams Utopias

Your Brewmasters

Jennifer Glanville, Brewmaster
Dave Cole, Co-Founder/Owner

Boston Beer Co., Boston, MA
Epic Brewing Co., Denver, CO

The Terra Bistro Culinary Team

Shawn Miller, Executive Chef
Rob Lewis, Chef de Cuisine

Maynard Logan, Executive Sous Chef
Carl Swihart, Sous Chef

Your Host

John Holl, Editor

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