

Big Beers, Belgians & Barleywines Festival
Small Plates & Craft Beer Pairing
January 8, 2016

1st Course

Soft Pretzel with Gruyere Fondue and Brown Ale Whole Grain Mustard
paired with
Perennial Anniverseria & Nebraska Black Betty Russian Imperial Stout

2nd Course

"Fish N Chips" Beer Battered Cod with Dill Kale Chips and Malt Vinegar Aioli
paired with
Nebraska Barrel Aged Hop Aonomy & Perennial Saison de Lis

3rd Course

Buffalo Style Duck Skin Confit with Blue Cheese Dressing
paired with
Perennial Abraxas Imperial Stout & Nebraska Mélange a Trois

4th Course

BBQ Pork Steamed Bun with Ginger Peanut Slaw
paired with
Nebraska Fathead Barley Wine & Perennial Peach Berliner Weisse

Your Brewmasters

Paul & Kim Kavulak, Owners/Brewmaster
Tommy Manning, Cellar Manager

Nebraska Brewing Co., Papillion, NE
Perennial Artisan Ales, St. Louis, MO

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

All About Beer Magazine