

*The Lord Gore Restaurant*  
presents  
*The Big Beers, Belgians & Barleywines Festival*  
*Second Annual Brewmasters' Dinner*  
*January 6, 2006*

*Appetizers*

*Crab Cakes with Wasabi Cream*

*Paired with*

*Left Hand JuJu Ginger*

*Petit Buffalo Tar tare*

*Paired with*

*Allagash Grand Cru*

*Snail in a Bouchee Boursin Cream Sauce*

*Paired with*

*Left Hand Milk Stout*

*Coconut Tempura Shrimp with Marmalade Horseradish*

*Paired with*

*Allagash Tripel Reserve*

*Salad Course*

*Belgian Endive Mixed Greens Chevre with Verjus Dressing*

*Paired with*

*Allagash Interlude & Left Hand XXXmas*

*Entrée*

*Twin Tournedos of*

*Beef with Chasseur Sauce & Veal with Morel Sauce*

*served with Creamy Polenta and Fresh Vegetable of the Season*

*Paired with*

*Left Hand Rye Bock & Allagash Four*

*Dessert*

*Warm Chocolate and Banana Torte*

*Paired with*

*Allagash Dubbel & Left Hand Imperial Stout*

*“Cognac Course”*

*Assorted Cheeses and Fresh Fruit*

*Paired with*

*Left Hand Widdershins & Allagash White*