

Vail Marriott Mountain Resort & Spa
Ocotillo Restaurant
present
Big Beers, Belgians & Barleywines Festival
2008 Brewmasters' Dinner
January 11, 2008

Opening Reception

Caviar Station

Truffle Flavored Caviar	Beet-Saffron Caviar
Ginger Flavored Caviar	Wasabi Flavored Caviar
Black Tobiko Caviar	Brandied Trout Caviar

Hot Soup Station

Normandy Brie Soup with Black Truffles	Vanilla Scented Lobster Bisque
Roasted Red Pepper Bisque with Roma Tomato & Aged Balsamic	

Authentic Rocky Mountain Oysters Fried to Order
with Chipotle Aioli (or) Yellow Tomato Vinaigrette

Carolina Pulled Pork Sliders with Mango Barbecue Sauce & Cole Slaw

Paired with

Odell Double Pilsner	Lost Abbey Lost & Found
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Second Course

Baja Shrimp Gazpacho with Spicy Cheese Sticks

Paired with

Lost Abbey Ten Commandments	Odell India Pale Ale
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Third Course

Tenderlion wrapped with Pancetta served with Star anise marinated Quail Breast
Served with Parsnip Puree and Chocolate Port Wine Reduction

Paired with

Lost Abbey Veritas 002	Odell Imperial Stout
(002: Blended Sour Ale with Raspberry Mead)	

Fourth Course

Warm Cambazola Cheese in Filo with Lavender Honey and Poached Pear

Paired with

Odell Extra Special Red	Lost Abbey Veritas 001
(001: Blended Strong Ale with Cherries)	

Fifth Course

Dessert Station

Warm Chocolate Cake	White Passion	
Paradiso	Chocolate Marquis	Tiramisu
Chocolate Opera Torte	Ice Cream Chocolate Truffles	

Paired with

Odell Doppelbock	Lost Abbey Angel's Share
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Hosts

Executive Chef Mercer Mohr	Guest Chef Bruce Paton
Tomme Arthur, Director of Brewery Operations for Port Brewing & The Lost Abbey, San Diego, CA	
Doug Odell, Founder/Brewmaster of Odell Brewing Co., Ft. Collins, CO	