Big Beers, Belgians & Barleywines Festival 2013 Brewmasters' Dinner January 11, 2013

<u>Welcome</u>

Dry Dock Double IPA Firestone Walker Wookey Jack Rye IPA

First Course

Peruvian Tiradito Ahi Tuna, Skuna Bay Salmon, and Hamachi Charred aji Amarillo, Mango, Ocean Pearls, Scallion paired with Firestone Walker Double Jack & Dry Dock Bière de Garde

Second Course

Cocoa Crusted Foie Torchon Brandied Cherries, Spiced Marcona Almond, Coconut Tuile paired with Dry Dock Wee Heavy and Firestone Walker Abacus

<u>Third Course</u>

Winner Winner Chicken Dinner

Jidori Chicken Schnitzel Pancetta & Sage Dumplings, White Balsamic Glazed Onions, Apple Butter paired with Firestone Walker Anniversary Ale & Dry Dock Bligh's Barleywine

Fourth Course

Slow Braised Veal Osso Bucco Shaved Bottarga, Creamy Capers, Heirloom Tomato, Picked Herbs paired with Dry Dock Ambassador & Firestone Walker Parabola

Fifth Course

Kaffir Lime Ice Cream Soufflé Burnt Marshmallows, Cape Gooseberries paired with Firestone Walker Reginald Brett & Dry Dock Shotgun Russian Imperial Stout

Featured Brewmasters

Kevin DeLange, Owner/Founder Matt Brynildson, Brewmaster Dry Dock Brewing Co., Aurora, CO Firestone Walker Brewing Co., Paso Robles, CA

Vail Cascade Resort Culinary Team

Executive Chef Todd Bemis Executive Sous Chef Jay Spickelmier Chef de Cuisine Stephen Belie Chef de Partie Adam Smith