

# Montauk Seafood Grill

Presents The Big Beers, Belgians & Barleywines Festival

First Annual Brewmasters' Dinner

January 7, 2005

## Appetizers

Maryland Crab Cakes with Whole Grain Mustard Aioli

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Duck Trap River Smoked Salmon with Crème Fraîche  
and Toasted Focaccia

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Crispy Fried Calamari with Tomato Caper Vinaigrette

paired with

Avery: Old Jubilation

Dogfish Head: 60 Minute IPA

Avery: Hog Heaven Barleywine

Dogfish Head: 90 Minute IPA

## Salad Course

Wedge of Iceberg Lettuce with Amish Gorgonzola,  
Applewood Smoked Bacon and Grape Tomatoes

paired with

Dogfish Head: Raison D'Étre

Avery: Salvation Belgian Golden Ale

## Fish Course

Wild Mussels & Littleneck Clams in a Saffron Cream with Vine Ripe Tomatoes  
and Braised Leeks

paired with

Avery: The Kaiser Oktoberfest

Dogfish Head: Chicory Stout

## Entrée

Natural Black Angus Filet Mignon with Brandy Mustard Cream,  
Wilted Baby Spinach and Housemade Steak Fries

paired with

Dogfish Head: Olde School Barleywine

Avery: The Reverend Belgian Quadrupel

## Dessert

Chocolate Lava Cake with Lush Chocolate Sauce, Raspberry Coulis  
and Toasted Almonds

paired with

Avery: The Czar Imperial Stout

Dogfish Head: Vintage World Wide Stout

## "Cognac" Course

Assorted Cheeses

Paired with

Dogfish Head: Vintage 120 Minute IPA

Avery: The Beast Grand Cru

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Adam Avery, Avery Brewing Company

Sam Calagione, Dogfish Head Craft Brewery

Executive Chef Dimitri Souvorin