

Avery / Dogfish
 Colorado Micro Brew
 Beer Dinner
 100 Guests

Big Beers, Belgians & Barleywines Festival
2009 Brewmasters' Dinner
January 8, 2009

Reception (first course)

Pig Station

Spit Roasted Pig *presented whole* (as requested; Stewed Plum Sauce on the side)
 Dry Rub, Baby Back Pork Ribs (signature mango BBQ Sauce on the side)

Seafood Station

- Vanilla Bean Lobster Cakes, made to order. Choice of sauces to compliment your brew.
- Roasted Dungeness Crab Chowder with warm cheesy biscuits

Baked Camembert in Pastry

Brown sugar, dried figs, apricots and French bread

15 Anniversary Celebration

90 Minute

Passed Hors d'oeuvres

- Butler passed: **Manchego stuffed dates wrapped in smoky Pork Belly Bacon**

Second Course

Pre-set

Family Style, *Maple Smoked Salmon* (House Special)
 Swedish Vodka-caviar Sauce and warm, buttered toast points

Hog Heaven

Chef's Garden Greens Salad with
Rabbit Black Cherry Sausage & Honey Mustard
 Apple Vinaigrette ...on the side

Immort Ale

Bread Service

Mountain berry-walnut bread
Vermont Sea Salt Butter

Kaiser

Third Course

Rocky Mountain Elk Short Ribs

Red curry braised, boneless Short Ribs with whipped sweet potatoes

Burton Baton

Fourth Course

Warm Pecan Pie

Whipped Cream & *Raison D'Extra* Butter Pecan Ice Cream

Samael's

Palo Santo

Fifth Course (Cognac Course)

Family Style: "Get up and walk around"

Chocolate *Mephistopheles* Truffles, Brandied Cherries & Mignardise Cookies

Mephistopheles

Raison D'Extra