

Big Beers, Belgians & Barleywines Festival
2010 Calibration Dinner

Atwater on Gore Creek
January 7, 2010

Appetizer

Dogfish Head – “Olde School Barleywine”
Avery – “The Beast”

Anti Pasto Kabob
Sugar & Mustard Bacon-Grilled Artichoke-Red Pepper Gelee-Bleu
Cheese Croquet-Marinated Tomato-Pickled Gerkin

First Course

Avery – “Orval”
Dogfish Head – “Saison Dupont”

Clams, Scallops & Mussels in a Shell with Chorizo,
Lemon Romesco & Mint
Micro Green Salad & Olive Oil

Second Course

Dogfish Head – “Burton Baton”
Avery – “Sui Generis”

Duck Confit with Sour Cherry Demi Glace
Goat Cheese Polenta

Entrée

Avery – “Dugana IPA”
Dogfish Head – “Chicory Stout”

Citrus, Sage, Juniper & Rosemary Rubbed Pork Loin
Brioche Bread Pudding
Coffee Demi

Dessert

Dogfish Head – “Sah'tea”
Avery – “Brabant”

Toasted White Chocolate Coconut Cheesecake
with
Double Chocolate Mint Wafer with Pear Pudding

Vail Cascade Resort & Spa
Executive Chef Adam Votaw

Avery Brewing Company
Dogfish Head Craft Brewery

Adam Avery, Founder/Brewmaster
Sam Calagione, Founder/President