

# Big Beers, Belgians & Barleywines Festival Traditional Brewmasters' Dinner

Quandary Grille      January 6, 2107

## Reception Course

Oysters with Southwestern Cocktail Sauce  
paired with  
Urban Chestnut Ku'Damm  
&  
Colorado Striped Bass Ceviche  
paired with  
Ommegang Gnomegang  
by  
*Company Executive Chef Daniel Hoyle*  
*Sauce on the Maggie, Quandary Grill, Sauce on the Blue*

## First Course

Seared Ancho Dusted Diver Scallops  
strawberry pico de gallo, pomegranate balsamic drizzle  
paired with  
Ommegang Hennepin & Urban Chestnut Apotheosis  
by  
*Company Executive Chef Daniel Hoyle*  
*Sauce on the Maggie, Quandary Grill, Sauce on the Blue*

## Second Course

Chinese 5 Spice Seared Duck Breast  
mandarin orange gastrique  
paired with  
Urban Chestnut Mapleator & Ommegang-Urban Chestnut Collaboration  
by  
*Quandary Executive Chef Tim Rentz*

## Third Course

Colorado Elk Medallions  
barley hash, huckleberry demi  
paired with  
Ommegang Three Philosophers & Urban Chestnut Birthday Beer  
by  
*Quandary General Manager and Guest Chef Brandon McCann*

## Fourth Course

Horchata  
blond chocolate, cocktail nuts  
paired with  
Urban Chestnut Kinsale & Ommegang Abbey  
by  
*Adam Dulye, Executive Chef Brewers Association/CraftBeer.com*

## Your Hosts

Phil Leinhart, Brewmaster  
Brewery Ommegang, Cooperstown, NY

Florian Kuplent, Founder/Brewmaster  
Urban Chestnut Brewing Co., St. Louis, MO

## Master of Ceremonies

Julia Herz, Brewers Association Craft Beer Program Director