Big Beers. Belgians. Barleywines.

Small Plates. Craft Beer Pairings.

Ember January 6, 2017

Course 1

foie gras/ blue cheese crouton. leek jam. pickled blueberry. tahini powder. pine cone syrup.

paired with

Tröegs Wild Elf. New Holland Black Tulip.

Course 2

scallop/ cashew crust. farro. apricot braised cabbage. harissa foam. honey butter

paired with

New Holland Mischievous II. Tröegs LaGrave.

Course 3

lamb cheek/ soy balsamic braise. bamboo rice. cauliflower. cocoa nib. ginger gastrique

paired with

Tröegs Bourbon Barrel-Aged Impending Descent.
New Holland Dragon's Milk Reserve with Raspberry Lemon.

Course 4

bacon beignet/ pistachio soil. jalapeno panna cotta. grapefruit compote. caramel goat cheese fondue

paired with

New Holland Hoptronix. Tröegs Perpetual IPA.

Host

Chef/Owner Scott Boshaw

Brewmasters

Chris Trogner, Founder/Owner
Tröegs Independent Brewing, Hershey, PA

Fred Bueltmann, Partner + VP of Brand & Lifestyle
New Holland Brewing Co., Holland, MI

Master of Ceremonies

John Holl, Editor, All About Beer Magazine