Big Beers, Belgians & Barleywines Festival 2018 Traditional Brewmasters' Dinner January 5, 2018

<u>Ist Course</u> Red Snapper Crudo with Frisée paired with Jester King Örter i Mörker Side Project Bière du Pays Blend #6

<u>2nd Course</u> Beef Short Ribs purple mashed potatoes, gorgonzola crema ^{paired with} Side Project Amis Pour Toujours Jester King Bière de Blanc du Bois

> <u>3rd Course</u> Three Beet Burrata Salad paired with Jester King Vague Recollection Side Project Blended 2017

<u>4th Course</u> Elk Tenderloin raspberry reduction demi, fondant potatoes paired with Side Project Fencerow Blend #3 Jester King Das Wunderkind!

<u>5th Course</u>

Raspberry Lemon Trifle lemon curd, raspberry sorbet, butter cookies fresh raspberries, candied lemon zest paired with Jester King Atrial Rubicite Side Project Double Barrel Derivation

> <u>Your Hosts</u> Beaver Run Resort Culinary Team

Executive Chef Phil Dilks Executive Sous Chef Eddie Cotham Sous Chef Ryan Wilhelm

Your Brewmasters

Jeffrey Stuffings, Co-Founder Jester King Brewery, Austin, TX

Cory King, Owner/Brewer Side Project Brewing, Maplewood, MO