

Big Beers, Belgians & Barleywines Festival
18th Anniversary Calibration Dinner
January 4, 2018

Reception

2016 Dogfish Head Burton Baton
Avery Flavus Cattus

First Course

Applewood Smoked Elk Tartar
basil rosemary oil, crusty bread
paired with
Avery Spontanea
Dogfish Head Pennsylvania Tuxedo
by
Company Executive Chef Daniel Hoyle
Sauce on the Maggie, Quandary Grill, Sauce on the Blue

Second Course

Maryland Blue Crab Cakes
toasted macadamia nuts, grilled asparagus
paired with
Dogfish Head Puddin' Wine
Avery Amicitia
by
Quandary General Manager & Executive Chef Brandon McCann

Third Course

Marinated & Grilled Octopus Salad
arugula with castelvetrano olives, mandarin oranges, roasted red pepper
garbanzo beans, blood orange vinaigrette
paired with
Avery Promiscuus
Dogfish Head Palo Santo Marron
by
Quandary General Manager & Executive Chef Brandon McCann

Fourth Course

12 Hour Port Braised Pork Belly
smoked gouda barley risotto, raspberry chipotle bbq
paired with
Dogfish Head Oak-Aged Vanilla World Wide Stout
Avery Tangerine Quad
by
Company Executive Chef Daniel Hoyle
Sauce on the Maggie, Quandary Grill, Sauce on the Blue

Fifth Course

Angel Food Cake
ginger candied pears, honey yogurt
paired with
Avery Ginger Sour
Dogfish Head Namaste
by
Adam Dulye, Executive Chef Brewers Association/CraftBeer.com

Your Hosts

Adam Avery, Founder/Brewmaster
Avery Brewing Company, Boulder, CO

Bryan Selders, Brewing Ambassador
Dogfish Head Craft Brewery, Milton, DE

Master of Ceremonies

Julia Herz, Brewers Association Craft Beer Program Director