

Big Beers, Belgians & Barleywines Festival

Small Plates & Craft Beer Pairing

Modis ■ January 5, 2018

First Course

Oysters East vs West

Kummamoto (CA) Cucumber-Pink Peppercorn Mignonette

38 Degrees North (MD) Pineapple Sangrita

paired with

Black Project Tag Board & Melvin Citradamus

Second Course

Wasabi Pea Prawn & Smoked Pork Belly

Black Forbidden Rice Cake, Lemongrass Curry Broth

Jicama & Green Apple Slaw, Thai Basil

paired with

Melvin Asterisk & Black Project Ejector

Third Course

Sliced Duck Breast

Hard Spice Brine, Goat Cheese Grits, Caramelized Fennel

Roasted Baby Romanesco, Smoked Pickled Cherry Compote, Duck Demi

paired with

Black Project Cygnus Cherry & Melvin Dubbel

Fourth Course

Breck Munch Bread Pudding

Carmel Corn Custard, Candied Pecan Brittle

Chocolate Covered Espresso Beans, Dark Raisin Anglaise

paired with

Melvin Ruckus & Black Project Gambit

Hosts

Executive Chef Ryan Caswell

Sous Chef Tim Rentz

Brewmasters

Jeremy Tofte, Co-Founder/Field Hoperative

Melvin Brewing Co., Alpine, WY

James Howat, Brewer/Blender/Commander In Chief

Black Project Spontaneous & Wild Ales, Denver, CO

Master of Ceremonies

John Holl, Senior Editor, Craft Beer & Brewing Magazine