

Big Beers, Belgians & Barleywines Festival  
19<sup>th</sup> Anniversary Traditional Brewmasters' Dinner  
January 11, 2019

First Course

Seared Scallop and Crispy Potato  
saffron beurre blanc, arugula pesto  
paired with

Ska Whiskey Sour / Nynäshamns Valsviken Vinterporter 2018

Second Course

Parsnip, Turnip and Beet Salad  
organic apples, crispy kale, sherry vinaigrette  
paired with

Nynäshamns Bötet Barleywine 2016 Oloroso / Ska Pink Vapor Stew

Third Course

Colorado Lamb Arancini  
goat cheese, whiskey barrel balsamic, basil oil  
paired with

Ska 20<sup>th</sup> Anniversary TA 20 / Nynäshamns Imperial Stout

Fourth Course

Duck "Cassoulet" Toasted Pasta  
smoked Portuguese sausage, candied Tender Belly bacon  
paired with

Nynäshamns Bötet Barleywine 2016 / Ska Cru d'état

Fifth Course

Hong Kong Egg Tart  
roasted fig, candied cherry, rugbrod crumble  
paired with

Ska MonumentAle / Nynäshamns Imperial Stout Straight Bourbon

Your Hosts

Company Executive Chef Daniel Hoyle  
Sauce on the Maggie, Quandary Grille, Sauce on the Blue

Adam Dulye, Executive Chef  
Brewers Association/CraftBeer.com

Dave Thibodeau, Co-Founder  
Ska Brewing Co., Durango, CO

Lasse Ericsson, Co-Founder  
Nynäshamns Ångbryggeri, Nynäshamn, Sweden

Master of Ceremonies

Julia Herz, Brewers Association Craft Beer Program Director