

Big Beers, Belgians & Barleywines Festival
19th Anniversary Calibration Dinner
January 10, 2019

Welcome

Avery ExperimentAle: Brut IPA
Dogfish Head Sixty One

First Course

Korean BBQ "Steambun"
pork belly steambun, hoisin, sambal, green onion
paired with
Dogfish Head 120 Minute IPA & Avery Liliko'i Kepolo

Second Course

Ahi Tuna Stack
ahi tuna, sriracha, pickled cucumber, sesame oil, avocado, wonton chips
paired with
Avery Scarlata Cucumis &
Dogfish Head Vanilla Oak-Aged World Wide Stout

Third Course

Shrimp and Lobster Cioppino
lobster claw meat, fresh shrimp, spicy fresh tomato broth, orzo pasta
paired with
Dogfish Head Fruit-Full Fort & Avery Raspberry Sour

Fourth Course

Elk Tenderloin Wellington
elk tenderloin, mushroom duxelle, mushroom demi, baby carrots
paired with
Avery Bourbon Barrel Aged Reverend & Dogfish Head Black & Blue

Fifth Course

Stout Bread Pudding
vanilla/ chocolate bread, reduced stout beer custard, goat cheese crème anglaise
paired with
Dogfish Head Red & White & Avery Vanilla Bean Stout

Your Hosts

Executive Chef Phil Dilks
Executive Sous Chef Eddie Cotham

Adam Avery, Owner/Founder
Avery Brewing Co., Boulder, CO

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

Your Master of Ceremonies

Jamie Bogner, Co-Founder & Editorial Director
Craft Beer & Brewing Magazine