



**Big Beers, Belgians & Barleywines Festival  
2019 Small Plates & Craft Beer Pairing  
January 11, 2019**

First Course

**Cured Scallop Aquachile**

white chocolate, crispy fennel, lime, jalapeño, pickled red onion, cilantro  
paired with  
Blackberry Farm 1976 Farmhouse Ale  
Verboten Somebody to Love

Second Course

**Hudson Valley Foie Gras**

spiced brioche, crispy honey, pecan butter, rosemary syrup, grapefruit  
paired with  
Verboten Thinking of Something Orange  
Blackberry Farm Barrel Series Brett Saison 18

Third Course

**Achiote Rubbed Pork Belly**

crispy smashed potato, soubise, pickled cabbage, aji amarillo sauce  
paired with  
Blackberry Farm Boundary Tree  
Verboten Little Nonsense

Fourth Course

**Manjari Chocolate Dome**

cocoa nib, orange, coffee, gold  
paired with  
Verboten Cake or Death  
Blackberry Farm Abbey Quad

**Your Hosts**

Executive Chef Korey Sims  
Aurum | Breckenridge

Travis Hixon, Brewmaster  
Blackberry Farm Brewery

Josh Grenz, Founder/Co-Owner  
Verboten Brewing & Barrel Project

John Holl, Senior Editor  
Craft Beer & Brewing Magazine