

Big Beers, Belgians & Barleywines Festival 2011 Calibration Dinner

**Atwater on Gore Creek
January 6, 2011**

Reception

Chicken Corn Dogs w/ Crushed Pretzel and Spiced Mustard
Blistered Orange & Yuzu Tuna Spoons
Cascade "Hop" Spring Roll with Onion Beer Glaze

**Avery – Joe's Pilsner
Dog fish Head – Namaste**

First Course

Crispy Bob White Quail on a Shiitake Corn Cake
"Along Side"
Paella Rice & Lobster Medallion with Basil Curry Foam

**Dog fish Head – Midas Touch
Avery – Hog Heaven**

Second Course

Spiced Apricot Pork Belly & Sour Cherry Venison
Braised Shallots, Ohio Salad, Green Peppercorn Paint

**Avery – Quinqupartite
Dogfish Head – 90 Minute IPA**

Entrée

Buffalo Tenders
Goat Tellagio – Aged Cheddar
Tamarind Demi

**Dogfish Head – Palo Santo Marron
Avery – Depuceleuse**

Dessert

S'Mores
Ginger Orange Chocolate Kit Kat, Salted Caramelized Thin, Coconut
Marshmallow
Tea Light & Gosling Rhum Shooter

**Avery – The Beast
Dogfish Head – Bitches Brew**

featuring

Executive Chef Adam Votaw

Adam Avery, Founder/Brewmaster

Sam Calagione, Founder/President

Floris Delée, Brewmaster

Vail Cascade Resort & Spa

Avery Brewing Co., Boulder, CO

Dogfish Head Craft Brewery, Milton, DE

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