



THE HISTORIC *Elk* MOUNTAIN HOTEL
BEER PAIRING DINNER SPRING 2010
FEATURING BEERS
OF THE
THE NEW BELGIUM BREWING COMPANY
FORT COLLINS, CO.

\$75 PER PERSON
INCLUDES COMMEMORATIVE NEW BELGIUM BREWERY GLASS



BELGIAN STYLE CHEESE CROQUETTE WITH FRIED PARSLEY & TOMATO CONSERVE
SERVED WITH
MOTHERSHIP ORGANIC WIT



ORGANIC WHITE BEER BREWED WITH WHEAT AND BARLEY MALT, AS WELL AS CORIANDER AND ORANGE PEEL SPICING RESULTING IN A BALANCE OF CITRUS AND SOUR FLAVORS HELD IN SUSPENSION BY A BRIGHT BURST OF CARBONATION



CUP OF MUSSEL AND BEER SOUP
SERVED WITH
BLUE PADDLE PILSENER LAGER



CZECH STYLE PILSENER WITH REFRESHING CRISPNESS FROM NOBLE HOPS & A RICH, MALTY FINISH
BLUE PADDLE IS REFLECTIVE OF EUROPE'S FINEST PILSENERS.



SALAD LIEGOISE FRISEE
WITH BACON AND CROUTONS AND SHERRY VINAIGRETTE
SERVED WITH
ENLIGHTENED BLACK ALE 1554



BASED ON AN OLD BELGIAN RECIPE, 1554 ENLIGHTENED BLACK ALE USES A LIGHT LAGER STRAIN AND DARK CHOCOLATY MALTS TO GIVE A HIGHLY QUAFFABLE DARK BEER WITH A MODERATE BODY AND MOUTH FEEL



BEEF CARBONADE & STOEMP
PAN FRIED MASHED POTATO MIXED WITH BRUSSELS SPROUTS
SERVED WITH
ABBEY BELGIAN STYLE ALE



AWARD WINNING ALE, ABBEY IS A BELGIAN DUBBEL OR 'DOUBLE' BREWED WITH 6 DIFFERENT MALTS AND AN AUTHENTIC BELGIAN YEAST STRAIN. IT IS BOTTLE-CONDITIONED, WEIGHS IN AT 7% ALCOHOL BY VOLUME, AND PAIRS WELL WITH RICH FLAVORED DISHES



KRIEK SABAYON WITH FRESH FRUITS
SERVED WITH
LIPS OF FAITH TRANSATLANTIQUE KREIK



SPONTANEOUSLY FERMENTED LAMBIC ALE MADE WITH POLISH SOUR CHERRIES, ORIGINALLY FROM LAMBEEK AREA OF BELGIUM, THE CHERRY NOSE GIVES WAY TO PLEASINGLY SOUR FLASH ACROSS THE PALATE THAT ROLLS GENTLY INTO A SLIGHTLY SWEET FINISH



COFFEE AND BELGIAN CHOCOLATES