



BEER PAIRING DINNER 2011
FEATURING FOUR BEERS OF THE NEW BELGIUM BREWING COMPANY, COLORADO

FIRST COURSE

CHERRY TOMATOES STUFFED WITH CURRIED SHRIMP

BEER RECOMMENDATION : TRIPPEL \$3 PER BOTTLE
BELGIAN STYLE ALE OPENS WITH A BOLD BLAST OF HOPS THAT SLOWLY GIVES WAY TO THE FRUITY ESTERS IMPLIED BY THE BELGIAN YEAST STRAIN. TRIPPEL IS THE STRONGEST BREW WITH THE LONGEST FERMENTATION. REMARKABLY SMOOTH AND COMPLEX AND SPICED WITH A TRACE OF CORIANDER.



SECOND COURSE

SEAFOOD WATERZOOI

A TRADITIONAL BELGIAN DISH OF CREAMY SHRIMP, LOBSTER AND HALIBUT WITH FENNEL

BEER RECOMMENDATION: BLUE PADDLE \$3 PER BOTTLE
A CZECH STYLE PILSNER WITH REFRESHING CRISPNESS FROM NOBLE HOPS & A RICH, MALTY FINISH
IT HAS MORE BODY THAN A TRADITIONAL BELGIAN PILS



THIRD COURSE

CHERRY KREIK SOUP

BEER & CHERRIES IN A SOUP? WHAT NEXT?



FOURTH COURSE

BELGIAN STEAK FRITÉS

FLAT IRON STEAK WITH BÉARNAISE SAUCE AND STEAK FRIES

BEER RECOMMENDATION: FAT TIRE \$3 PER BOTTLE
NAMED AFTER OUR FOUNDER JEFF'S BIKE TRIP THROUGH BELGIUM, FAT TIRE AMBER ALE HAS A SENSE OF BALANCE: TOASTY, BISCUIT-LIKE MALT FLAVORS COASTING IN EQUILIBRIUM WITH HOPPY FRESHNESS



DESSERT

BELGIAN WAFFLE

WITH TROPICAL TUTTI FRUTTI ICE CREAM & ORANGE CARAMEL SAUCE

BEER RECOMMENDATION: MOTHERSHIP WIT \$3 PER BOTTLE
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



TO FINISH

COFFEE AND BELGIAN CHOCOLATES

\$39 PER PERSON + TAX & GRATUITY PLUS OPTIONAL BEERS AT \$3 PER BOTTLE
INCLUDES COMMEMORATIVE NEW BELGIUM BREWERY GLASS