

WINDOWS BEER DINNER

February 26, 2011

Reception

Saint André, Cambazola Cheese,
Crostinis Prosciutto - Duck Pistachio
Pate en Croute, Toasted Marcona
Almonds

Blanche de Bruxelles

First Course

Oak Fired Venison Lollipop
Parsnip & Beet Puree, Fruit Chutney,
Balsamic Syrup

Caracole Saxo Blonde

Second Course

Butter leaf & Frisée Salad
Steeped Berries, Ashed Goat Cheese,
Red Onion Marmalade,
Cranberry Lambic Vinaigrette

Oud Beersel Old Kriek Lambic
Oud Beersel Old Framboise Lambic

Main Course

Braised Short Ribs
Sweet Yam Puree, Chanterelle
Mushrooms, Wilted Escarole,
Natural Jus, Shoestring Potatoes,
Gremolata

Gouden Carolus Classic

Dessert Course

Dark Chocolate Terrine
Unibroue Ice Cream, Tuille Cookie,
Coffee Reduction

Unibroue Terrible

With Beer Specialist
Charles Hiigel