



THE
MONK'S
KETTLE

Firestone Walker Brewing Co. Beer Dinner

Wednesday November 4, 2009

Reception

Double Barrel Ale - English Style Pale Ale (poured from cask) - 5% ABV

Accompanied by:

Crostini with White Bean Puree and Olive Tapenade

A "Lil" Salad

Lil' Opal – Saison 4.3% ABV

Accompanied by:

Red Belgian Endive, Baby Lettuces, Shaved Red Onion, Pomegranate Seeds and Feta,
in a Lil' Opal Vinaigrette

"The Tony Ploughman"

Walker's Reserve – Robust Porter 5.9% ABV

Accompanied by:

House-cured Bacon stuffed Medjool Dates drizzled with Balsamic reduction, topped with Pickled Shallots
and served with Homemade Pub-Style Cheddar Bread

"A Drunken Lamb, A Rare Bird"

Black Xantus – Barrel-Aged Imperial Java Stout 11% ABV

Accompanied by:

Black Xantus Marinated roasted Leg of Lamb with Red wine poached Pearl Onions, Fennel-Mint Relish
and roasted Red Bliss Potatoes, served with a Black Xantus Dijon Mustard sauce

A "Fond" Farewell

Abacus – American Barleywine 12% ABV

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Firestone Twelve (Cellared for one year) – A Barrel-Aged, Blended Ale 12% ABV

Accompanied by:

Chocolate Fondant Cake with Drunken Fuyu Persimmons, Chantilly and Mint