



THE  
MONK'S  
KETTLE

## Shelton Brothers Beer Dinner

*Wednesday, December 2, 2009*

### Germany

Chicken liver braunschweiger with pickled shallots on crostini  
Beer pairing: Weissenhohe Monk's Fest in Gravity Keg (Märzen - 5.0% ABV)

### Belgium

Mussels with fresh herbs, tomato, DeRanke XX beer broth and hand-cut Belgian style frites  
Beer pairing: De Ranke XX Bitter (Belgian IPA - 6.2% ABV)

### Netherlands

House-cured gravlax, hovamastarsas sauce, capers, shaved red onion and toasted Metropolis Bigio  
Beer pairing: Christoffel Nobel (Imperial Pilsner - 8.7% ABV)

### United States

Lamb tartare served with chive oil, micro sprouts and house-made crackers  
Beer pairing: Jolly Pumpkin Bam Noire on Cask (Dark Farmhouse - 4.3% ABV)

### Norway

Nøgne Ø Porter braised Autumn lamb stew with fennel  
Beer pairing: Nøgne Ø Porter (American Style Porter - 7.0%ABV)

### Denmark

Mikkeler Christmas Chokladbollar  
*a traditional dessert of chocolate balls rolled with oats and covered in shredded coconut*  
Beer pairing: Mikkeler Santa's Little Helper (Holiday Ale - 11.0%ABV)

### Belgium Redux

De Struisse Pannepot (Quadrupel - 10% ABV)

Executive Chef Kevin Kroger