



1st Annual Trappist Beer Dinner

Monday, February 14, 2011

(3) Salmon

tartare, hot smoked, and Orval cured with lemon, crispy capers, pine nut cracker

(3) Orval - Br. d'Orval S.A. - Belgian Pale - 6.9% ABV

Rabbit Terrine

roasted Heirloom Organics carrots, morello cherry relish

Achel 8° - Br. der St. Benedictusabdij de Achelse - Belgian Blonde - 8.0% ABV

Seared Diver Scallop

minted peas, fennel butter

Westmalle Tripel - Br. Westmalle - Belgian Tripel - 9.5% ABV

Veal Cheek Lyonnaise

frisee, crispy potato, pickled beans, brown mustard vinaigrette, thirty6 minute egg

Rochefort 6 - Br. de Rochefort - Belgian Strong Dark - 7.5% ABV

Dutch "Whole Pig" Plate

farmer's style sausage, braised belly, La Trappe loin en crepinette, fig jam

Koningshoeven Dubbel - Br. De Koningshoeven B.V. - Belgian Dubbel - 6.5% ABV

Belgian Almond Cake

Chimay poached pear, white chocolate ice cream

Chimay Grande Réserve - Bières de Chimay - Belgian Strong Dark - 9.0% ABV

Westvleteren Cheese Plate

3 month aged Westvleteren cheese, Acme bread, preserves

Westvleteren 12 - Br. Westvleteren - Belgian Quadrupel - 10.2% ABV