



Brasserie Dieu du Ciel! Beer Dinner

Monday, March 21, 2011

Lundi, 21 Mars, 2011

Poire Rôtie (Roast Pear)

white balsamic, fromage blanc croquette, frisee

Rosée d' Hibiscus - Gruit / Spiced Ale - 5.0% ABV

Cocktail de Crevettes au Comptant (Spot Prawn "Cocktail")

hopped bloody mary, poached celery, green peppercorn gremolata

Route des Épices - Rye Ale with Black & Green Peppercorns - 5.0% ABV

Veau Grillé (Grilled Veal Loin)

aged white cheddar poutine, foraged mushrooms

Corne du Diable - English IPA - 6.5% ABV

Pan Caille Rôtie (Pan Roasted Quail)

spent grain faro stuffing, fava top, anchoyade

Solstice d' Hiver - Barley wine Ale - 9.5% ABV

Ciel et L'Enfer (Heaven & Hell)

white chocolate semi-freddo, dark chocolate molten cake

Aphrodisiaque - Stout - 6.5% ABV

& Péché Mortel - Imperial Coffee Stout - 9.5% ABV

Fromage (Cheese)

Morbier AOC, from fromagier Jean D'Alos