

BELGIAN BEER FESTIVAL - BEER DINNER

EBENEZER'S PUB - LOVELL, MAINE

AUGUST 28TH, 2008

FIRST COURSE

Echt Kriek Poached Duck Foie Gras Crème Brûlée

Saison Dupont

SECOND COURSE

Seared Cold Smoked Sea Scallops

Local Maine Scallops Smoked with Peach Wood Topped with a De Regenboog Guido Foam,
On a Purple Potato Purée and Saffron De Struise Tsjeeses Bière Blanc Sauce

De Ranke Guldenberg

THIRD COURSE

Black Albert Caviar

With Crème Fraiche on a warm Barley Blini made with Koningshoeven Quadrupel Garnished with Yellow Pop Corn Sprouts

Val Dieu Grand Cru 2006

FOURTH COURSE

Duck al a De Struise

Duck Legs Marinated and Braised in Pannepot with Leeks, Carrots, Tahitian Vanilla Beans
Served with Homemade Egg and Barley Noodles

De Struise Pannepot

FIFTH COURSE

Lobster Waterzooi

De Glazen Toren Ondineke Tripel Lobster Stock, Sherman Farms Cream, Leeks, Rainbow Carrots,
Baby Fennel, Purple Potatoes, Lobster Meat, Morel Mushrooms and Local Herbs

Dupont Biere De Miel

SIXTH COURSE

Coriander and Orange Peel Encrusted Venison Tenderloins

Seared and Cooked Sous Vide, Topped with a Maine Blueberry and St Feuillien Cuvée de Noël Demi Glaze and a Hazelnut Oil Powder

Cantillon Iris 2005

SEVENTH COURSE

Stoofvlees

A Flemish Stew Cooked with Beef, Lamb, Dark Candi Syrup Cured Bacon,
Leeks, Shallots, Onions, Thyme and De Dolle Stille Nacht 2007

Pomme Frites

Twice Fried Local Potatoes Along with a Cantillon Fou' Foune Aioli

De Struise Pannepot

EIGHTH COURSE

Rochefort 10 Braised Robinsons Ranch Beef Short Ribs

Cooked for Three Hours in Rochefort 10, Dried Figs, Thyme and Roasted Shallots
Served on a Parsnip Cinnamon Risotto

Rochefort 8 1.51 Magnum 2007

NINTH COURSE

Belgian Cheese Course

Wedges of Chimay and Père Joseph Cheeses Served with a Wijnendale Cheese Fondue Infused with De Regenboog Dubbel
Garnished with Home-cured Duck Prosciutto, Gerkins, Local Rustic Breads, Seasonal Fruit and Spanish Almonds

De Dolle Mad Bitch & Cantillon Rosé de Gambrinus

TENTH COURSE

Sour Cherry Crêpes

Sour Cherries Cooked in Drie Fonteynen Schaerbeekse Kriek Filled into a Coriander Spiced Crêpe Made with Delirium Tremens
Topped with a Abbey Des Rocs Imperial Triple Cream

De Struise Aardnon (Earthnun vs Earthmonk)

ELEVENTH COURSE

Assorted Chef Surprises

Dark Belgian Chocolate Dipped Local Strawberries Injected with Cantillon St. Lambvinus
Pistachio Roca – Dark Belgian Chocolate Layered with Spiced Pistachios and Toffee Made with St. Bernardus Special Edition Abt. 12

Péché Mortel 2006