

# ALL THAT JAZZ

## Brewmaster Dinner Pairing BEERsperience

March 24 & 25

### HOUSE CURED SALMON

Horseradish, pickles, rye toast  
celery root remoulade

**Paired with:**

**Spring Farm Ale (NEW RELEASE!)**



### OXTAIL STEW

Braised in Scotch Ale, housemade mole  
roasted peppers, winter root vegetables  
crispy local oyster mushrooms

**Paired with:**

**Scotch Ale**



### ORANGE CARDAMON OLIVE OIL CAKE

Roasted cherries, sabayon  
candied orange peel

**Paired with:**

**Barrel Aged Cherry Orange Sour  
(NEW RELEASE!)**



**Finger Lakes Distilling &  
Brewery Ardennes  
Dinner Pairing Experience**

**December 16 & 17, 2022**

**PAN SEARED SCALLOPS**

Spaghetti squash, pickled kohlrabi  
carrot & cumin butter

*Paired with:*

*Grand Cru Tripel &  
McKenzie Gin Martini with Method Vermouth*



**CASSOULET**

Traditional French winter stew with local duck & rabbit  
pork sausage, navy beans, rosemary

*Paired with:*

*Grand Cru Dubbel &  
Bottled in Bond Bourbon*



**SWEET POTATO TART**

Beer marshmallow, cocoa nibs, walnuts

*Paired with:*

*Grand Cru Quadrupel &  
Apple Brandy*





**Brewmaster Dinner Pairing  
BEERsperience**

**December 2 & 3, 2022**

**PAN SEARED SCALLOPS**

Spaghetti squash, pickled kohlrabi  
carrot & cumin butter

*Paired with:  
Grand Cru Tripel*



**CASSOULET**

Traditional French winter stew with  
local duck, rabbit & pork sausage  
navy beans, rosemary

*Paired with:  
Grand Cru Dubbel*



**SWEET POTATO TART**

Beer marshmallow, cocoa nib & walnut crisp

*Paired with:  
Grand Cru Quadrupel*



**PAIRING DINNER BEERSPERIENCE**  
**FEBRUARY 10 & 11**

**CHEF JAYDEN'S AMUSE BOUCHE**  
*Paired with: Boundary Breaks 2021 Dry Riesling Bubbly*

∞

**WINTER BISQUE**  
Roasted parsnip, local apples Bostrom Farms Herbs de  
Provence bacon  
*Paired with: Speciale Belge*

*or*

**CHILLED LOBSTER**  
Hearts of palm, Meyer lemon, pomelo, avocado  
*Paired with: Grand Cru Single*

∞

**TERES MAJOR BEEF**  
Parmesan potatoes, creamed spinach, foie gras butter  
*Paired with: Winter Farm Ale*

*or*

**BLACK BASS**  
Roasted spaghetti squash, haricot verts, saffron, prawn velouté  
*Paired with: Grand Cru Tripel*

∞

**BELGIAN DARK CHOCOLATE BUDINO**  
Espresso whipped cream, Hawaiian sea salt  
*Paired with: Grand Cru Stout*

# Brewmaster Dinner Pairing BEERsperience

January 27 & 28, 2023

## GRILLED OCTOPUS

Winter citrus, persimmon, badger flame beets

*Paired with:*

*Belgian Wheat*



## ROASTED LAMB LOIN

White bean & pepper ragout, salsify, salsa verde

*Paired with:*

*Winter Farm Ale*



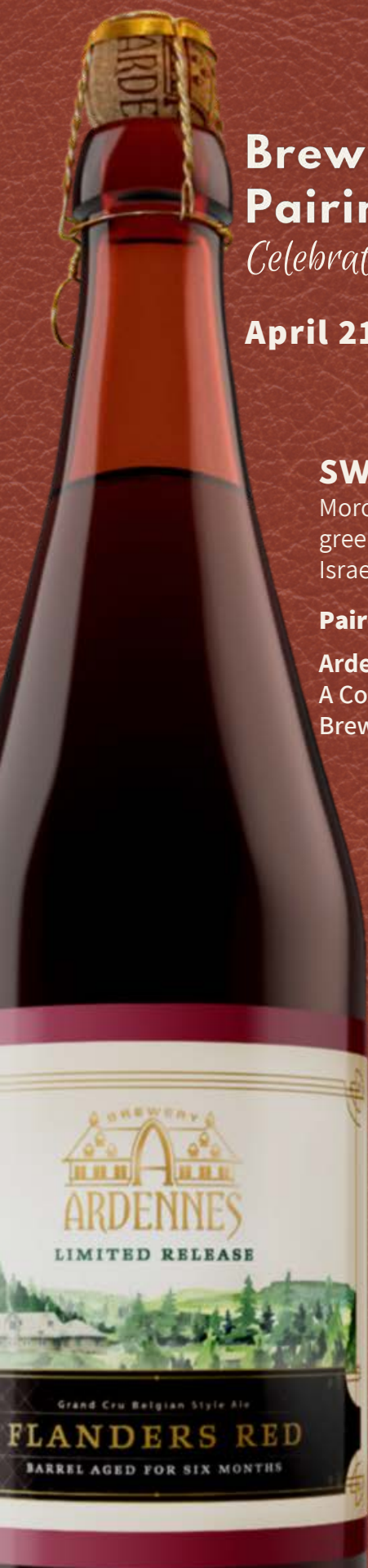
## CARAMEL FLAN

Belgian dark chocolate sorbet

*Paired with:*

*Grand Cru Quadrupel*





# Brewmaster Dinner Pairing BEERsperience

*Celebrating 3 new limited releases*

**April 21 & 22**

## **SWEET & SOUR SHRIMP**

Moroccan spices, mango, red onion  
green tomato, chiles  
Israeli couscous

### **Paired with:**

#### **Ardennepin Saison**

A Collaboration with  
Brewery Ommegang

## **FLANDERS PORK & ONION PIE**

Braised local pork cheeks  
sweet onions, root vegetables  
spring peas, rosemary  
whole grain mustard, flaky pie crust

### **Paired with:**

#### **Grand Cru Barrel Aged Flanders Red**

## **OLD CHATHAM CAMEMBERT**

Spiced walnuts, dried mission figs  
spent grain crackers  
house pickled vegetables

### **Paired with:**

#### **Fig Saison**

A Collaboration with  
Buffalo Beer Geeks



&



## Dinner Pairing Experience

February 24 & 25, 2023

### BAKED JONES FAMILY FARM GOAT CHEESE

Prepared by Chef Jacob, Brewery Ardennes

Puff pastry, apple mostarda, local honey & thyme

Paired with:

Cyser & Belgian Blonde



### CRISPY HALIBUT CHEEKS

Prepared by Chef Jayden, Brewery Ardennes

Citrus and lemongrass beurre blanc  
local carrots, grilled potatoes, edamame

Paired with:

Cidre Blanc & Belgian Wheat



### BELGIAN CHOCOLATE TART

Prepared by Chef Brittany, Finger Lakes Cider House

Salted caramel sauce

Paired with:

Pommeau & Grand Cru Quadrupel

