



Tröegs Brewery Beer Dinner

August 19, 2010 7:00 p.m.

First course

Camembert and sweet peaches in a phyllo turnover with melted leeks,
micro arugula, and hop oil

Dreamweaver Wheat

Second course

Pan seared foie gras stuffed Diver scallops with crystal malt risotto
and blueberry gastrique

Sunshine Pils

Third course

Maple smoked duck breast with cranberry apple dumpling
and black trumpet mushroom reduction

Java Head Stout

Fourth course

Hop rubbed hanger steak, char grilled, with Roquefort shallot fondue,
white truffle steak fries, and wilted frisee

Hopback Amber Ale

Dessert course

Chocolate mousse crepes topped with bananas

Flying Mouflan Barleywine

