



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

“Clown Shoes Brewery”

Tuesday, January 24th, 2012

7:00pm

First Course

Yellow Fin Tuna Tartar
Avocado, Cilantro, Red Onion and Blood Orange Salad
Orange-Chili Dipping Sauce, Wasabi Popcorn

Clementine Witbier

Clementine is Clown Shoes Beer’s Belgian style White Ale. Light-bodied and crisp, this is a terrific White Ale with plenty of zest! Hazy in appearance and healthily carbonated, it utilizes Chambly yeast to energetically shape its wheat malt base. Incorporated in the brewing process is Clementine, sweet orange peel, a hint of Coriander, and Summit hops.

Second Course

Blaecorn Unidragon Braised Beef Short Rib Pin Wheels
Roasted Peanut and Winter Squash Risotto
Crispy Onion Rings, Circus Pesto

Blaecorn Unidragon Russian Imperial Stout

ABV 12.5% Brewed with a monstrous amount of malt and combined with aggressive American hops, this beer is powerful and complex and designed to age. Smokiness is subtle but present and blends nicely with the rich, dark flavors.

Dessert

Upside Down Blueberry “Muffin” Cake
Vanilla Bean Ice Cream, Maple Cotton Candy

Muffin Top

Hoppy Belgian-Style Tripel – ABV 10% Muffin Top combines the attributes of a Belgian Tripel with a huge burst of American hops. Intense flavors from the Belgian yeast, reminiscent of candied fruits, mix with the hop bitterness and sweet orange peel to create a unique take on a Belgian-Style ale.