

# American Craft Brew Dinner

February 18th,

2008

## First Course

Franco-Thai Cockles

Sweet Vermouth-Coconut Broth

Basil, Nori Brioche

Dogfish Head 60-Minute IPA

## Second Course

Duck Prosciutto

Roasted Vegetable Terrine

Pine Nuts

Garlic Crostini

Left Hand Brewery Polestar Pilsner

## Third Course

Braised Rabbit Ravioli

Fennel-Onion Compote

Crepenite, fresh Herbs

North Coast Brewing Company Merry Pranzster Belgian Ale

## Fourth Course

Bison Short Ribs

Brussel Leaves

Root Vegetable Gratin

Pearl Onion Demi Glace

Great Divide Brewery Hibernation Ale

## Fifth Course

Spiced Carrot Cake

Cinnamon Sauce, Vanilla Bourbon Buttercream

Breckenridge Brewery Remarkable Vanilla Porter