

Brewed Food

Feast of Fermentation



A Brewing Dinner

WITH CHEFS TERRY KOVAL & RYAN SMITH & JENSEN CUMMINGS

JUNE 4, 2017

RECEPTION

Wrecking Bar Brewpub 'Another Brick' Berliner Weisse
Brewers Yeast Levin Toast / WB taleggio, fermented radish, radish top pesto
&

Wrecking Bar Brewpub 'Juice Willis' IPA
Rye Wort Fermented Beets / Brushy Fork cured venison, service berry vinegar
&

New Belgium Le Terroir
Sourdough Blini / hopped yogurt, malted Tender Belly bacon, sour mash roe

FIRST

New Belgium Abbey & Voodoo Ranger IPA
Wort Broth Ochazuke / torried wheat, grain soy, nukazuke, shio koji sashimi

SECOND

WB / Staplehouse Collab Grisette
Spent Grain Tempeh / sour stout sea island white pea sauce, pickled mushroom

THIRD

New Belgium 2017 La Folie
Pork Char Sui / lop cheong, barrel aged hoisin, spontaneous dragon fruit

FOURTH

Wrecking Bar Culinary Team Collab Kvass
Wet-Aged Miso Ribeye / lacto fermented black peppercorns, egg yolk

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