

Brewed Food

Feast of Fermentation



A Brewing Dinner

WITH CHEFS RYAN ROGERS & ANDY MCCABE & JENSEN CUMMINGS

JUNE 25, 2017

RECEPTION

Goodwood Walnut Brown Ale

Koji Aged Venison Tartare / plum infused wort, chocolate meringue, porcini, zeus hop &

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

Goodwood Barrel Aged Saison

Cara 45 Malted Barley Risotto / fermented corn milk, special b bacon, shaved oysters, centennial hops

THIRD

New Belgium 2017 La Folie

Pork Char Sui / lop cheong, barrel aged hoisin, spontaneous dragon fruit

FOURTH

Goodwood Bourbon Barrel Stout

S'mores / spent grain cracker, yeasted simcoe hopmallow, mushroom powder

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