

Brewed Food

Feast of Fermentation



A Brewing Dinner

WITH CHEFS JOSE SALAZAR & JENSEN CUMMINGS

JUNE 21, 2017

RECEPTION

Rhinegeist Brewery 'Knowledge' Double IPA
Sourdough Crostini Canape / fava bean & fermented ramp purée
&

New Belgium Le Terroir
Mix-Grain 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

Rhinegeist Brewery 'Truth' IPA
Grain Salad / pickled and fresh vegetables, hop vinaigrette

THIRD

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

FOURTH

Rhinegeist Brewery 'Peach Dodo' Gose
Spent Grain Marinated Wagyu Steak / fermented peaches, negi, miso butter

#brewedfood @brewedfood brewed-food.com

