

Brewed Food

Feast of Fermentation



A Brewing Dinner

WITH CHEFS RACHEL YANG & JENSEN CUMMINGS

May 22, 2017

RECEPTION

Fremont Brewing Summer Ale

Filipino Shrimp-Ramp Fritter / worcestershire

Geoduck Hoppy Ceviche / chinese celery elixir, uni

&

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 / torrified wheat, grain soy, nukazuke, shio koji sashimi

SECOND

Fremont Brewing Sister Imperial IPA

Crispy Pork Dumpling / malted gochujang, peanut gremolata

THIRD

New Belgium 2017 La Folie

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

FOURTH

Fremont Brewing Bourbon Barrel Aged Dark Star

Koji Coulotte Steak / barrel smoked spring onion kimchi, hopped chimichurri

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