



THE
MONK'S
KETTLE

**Brouwerij Bosteels
&
Trappist Bierbrouwerij de Koningshoeven B.V.
Beer Pairing Dinner**
Thursday, December 31, 2009

Amuse Bouche

Caribbean spiced lobster salad on English cucumber
Beer pairing: Pauwel Kwak (Belgian Strong Pale Ale - 8.1% ABV)

1st Course

Organic pumpkin soup with roasted pumpkin and spiced crème fraiche
Beer pairing: La Trappe Isid'or (Belgian Pale Ale - 7.5% ABV)

2nd Course

Winter stew with Koningshoeven Quadrupel marinated rabbit and winter vegetables
Beer pairing: Koningshoeven Dubbel (Belgian Dubbel - 6.5% ABV)

3rd Course

Filet Oscar with dungeness crab, bernaise, baby carrots and gratin daphinoise
Beer pairing: Tripel Karmeliet (Belgian Tripel - 8.4% ABV)

4th Course

House-made marble cheesecake with pistachio tuile and pomegranate reduction
Beer pairing: Deus (Biere de Champagne - 11.5%ABV)

Executive Chef Kevin Kroger