



THE
MONK'S
KETTLE

De ProefBrouwerij Beer Dinner

Wednesday, September 1, 2010

1st Course

Organic squash blossoms stuffed with honey-laced Laura Chenel goat cheese,
served with an heirloom tomato ragu

Beer pairing: Bersalis (Belgian Tripel - 9.5% ABV)

2nd Course

Mache and baby frisee salad with house-cured bacon vinaigrette, herbed parmesan croutons,
sliced honey crisp apples and fresh herbs

Beer pairing: La Grande Blanche (Witbier - 7.5% ABV)

3rd Course

Pan seared local halibut served with a crab-potato cake, caper-almond cream sauce
and Sausalito Springs pepper cress salad

Beer pairing: Saison Imperiale (Imperial Farmhouse Ale - 8.5% ABV)

4th Course

Deconstructed grass-fed beef wellington with mushroom duxelles, puff pastry,
herbed-citrus hollandaise and micro sprouts

Beer pairing: Reinaert Flemish Wild Ale (Belgian Strong Pale Ale - 9.0% ABV)

5th Course

Marin Gold's Rouge et Noir Triple Cream cheese with Marshall Farms honey, smoked hazelnuts
and toasted Metropolis potato rosemary bread

Beer pairing: Monstre Rouge (Flanders Red Ale - 8.5% ABV)

6th Course

Fresh cherry-chocolate cake with a lambic-cherry reduction and creme anglaise

Beer pairing: Van Twee (Belgian Dark Ale - 7.5% ABV)

Executive Chef Kevin Kroger