

Toronto Belgian Beer Dinner

The First Sunday of the Fourth Month, Two Thousand Nine

11:30 am - 4:30 pm

Duvel Green – first West Coast keg tapped Special for Dinner

First Course

Charcuterie Platter

homemade pork pate infused with *Rochefort 8* soaked figs and pistachios, *Chimay Red* duck rillettes, easter egg radishes, *De Ranke Père Noël* poached bosc pears, dried apricot and *Hanssens Oude Gueuze* mustard and with local breads

Petrus Oude Bruin
Affligem Noel

Second Course

From the Earth

poached white asparagus, black truffles, watercress, black trumpet mushrooms, fennel pollen with a *Orval* emulsion

Orval

Third Course

Kriek Marbled Foie Gras

Drie Fonteinen Schaerbeekse Kriek marinated foie gras tourchon, mache leaf, *De Struise Pannepot* 'caviar', black flaked sea salt, hibiscus *Drie Fontaine Oude Geuze* Syrup

Chimay Grand Reserve 3L 2001
Drie Fonteinen Schaerbeekse 2005

Fourth Course

Potato and Leek Soup

purple potatoes pureed with local leeks, *Fantôme La Dalmatienne* and organic cream

De Ranke XX Bitter

Fifth Course

Duck Braised in Consecration

duck legs infused with *Russian River Consecration* cooked sous vide with leeks, shallots, thyme, currants, dried sour cherries topped with a duck *Consecration* demi-glace and almond oil powder

De Dolle Oerbier Reserva 2002
Rodenbach Grand Cru

Sixth Course

Pork Belly

Serafin Grand Cru cured Sonoma pork belly with *Temptation*-pickled brussels sprouts slaw topped with a date, prune & fig *Scaldis Noel* bbq sauce

Du Pont Avec Les Bons Voeux
De Blaugies Darbyste

Seventh Course

Assorted Belgian Cheeses

Affligem Trappist style, made with beer, cow's milk
Orval med. soft, Trappist style, cow's milk
Petrus med. firm, made with *Petrus*, cow's milk
Val Dieu Trappist style, med. hard, made with *Val Dieu*, cow's milk
Westvleteren softer cheese, not made with beer, cow's milk

Chimay rind washed with *Chimay*, cow's milk
Pate à Chouffe soft rounds, made with a *Chouffe*, cow's milk
St Bernardus med. hard, made with *Watou* beer, cow's milk
Westvleteren small rounds, made with *Westvleteren* beer, cow's milk

rhubarb and *Rodenbach Grand Cru* jam, *Saucerful of Secrets* wort honey, marinated pearl onions, cinnamon & clove smoked almonds, grapefruit zest celery salt and bruges biscuits

Cantillon Iris
Achel Trappist Extra Bruin

Eighth Course

Hop Shoots

lightly blanched tender hop shoots from *Moonlight Farms* with a bone marrow & *Cantillon Iris* gastrique

Poperings Hommel Bier

Ninth Course

Moinette & Marin Butter Poached Lobster

sliced on a disc of quail egg pain perdu with *Tripel Karmeliet* & duck fat aioli and a green herb sauce

Westmalle Tripel
Malheur Bière Brut

Tenth Course

Cod and Mussel Waterzooi

carrots, spring leeks, baby fennel, fingerling potatoes, *Brugse Zot*, fish stock and local cream

Dupont Foret

Eleventh Course

Scaldis Prestige Spiked Crème Brulee

and Fresh Raspberries

De Struise T'sjeeses

Twelfth Course

It's Wafer Thin...

Belgian madelines with orange peel and grains of paradise, *Delirium Noel* caramel dark chocolate truffle, *Cascade Apricot Ale* crème scented with crystallized ginger and candied tangerine peel in dark chocolate shell, *Valley Brewing Quad Caramel* in milk chocolate truffle
Cantillon Lou Pepe Framboise 2006 injected first of the season strawberries dipped in dark chocolate

De Struise Black Albert
Firestone Walker Saucerful of Secrets 2007