



CALLING ALL BEER LOVERS: CELEBRATING NATIONAL BEER DAY
Saturday, April 7th, 2018

Adam Dulye, Brewers Association, Boulder, CO
Sean Clark, El Moro Spirits and Tavern, Durango, CO
Ian Davis, Band of Bohemia, Chicago, IL
Dan Kleban, Maine Beer Company, Freeport, ME
Matt Lincecum, Fremont Brewing, Seattle, WA
Kyle Mendenhall, Arcana, Boulder, CO
Nathan Miller, Nathan Miller Chocolate, Chambersburg, PA

Hors d'Oeuvre

Tempura-Fried Cauliflower with Fermented Trinity Farms Chiles and Roasted Pepitas
Smoked Colorado Trout Spread with Red Whiskey-Cornmeal Cracker and Leek Powder
White Chocolate Squares with Hops
Bacon-Cured Sturgeon with Rhubarb and Egg Yolk Jam
Lush IPA, Fremont
Peeper Ale, Maine Beer Company

Dinner

Adam Dulye

Whipped Ricotta, Roasted, Preserved and Raw Fruits and Vegetables, Aged Balsamic, Honey Fried Bread
Goodbugs, Fremont Brewing Company

Kyle Mendenhall

Colorado Elk Carpaccio with Juniper Cream, Pickled Cherries, and Crispy Garlic and Shallots
MO Pale Ale, Maine Beer Company
Summer American Pale Ale, Fremont

Ian Davis

Pastrami-Cured Mackerel with Green Onions, Potatoes, and Caraway
Lunch IPA, Maine Beer Company

Sean Clark

Berberi-Spiced Wild Boar Sausage with Black Barley Tabbouleh,
Chimayo Chile Chicharrón, and Avocado-Lime Crema
Woods & Waters IPA, Maine Beer Company

Nathan Miller

Chocolate Macaron with Guatemala 71% Dark Chocolate,
Bourbon Caramel, Coconut Macaroon, and Cinnamon-Anise Truffle
The Rusty Nail Imperial Stout, Fremont

**JAMES
BEARD
FOUNDATION**