

NERUDA PRESENTS

HOT TRENDS IN COLD BEER

Five-Course Beer Dinner

with

JOE BILLHARTZ

OF SPECIALTY DISTRIBUTING CO.

THURSDAY, MAY 6, 2010



COURSE 1

Breckenridge Agave Wheat

+
Prawn Chimmichurri Salad
Toasted Almonds
On Spring Green, Cilantro Pesto

COURSE 2

Lagunitas Maximus

+
Peking Duck
Scallion & Red Pepper Spoonbread

COURSE 3

Dogfish Head Indian Brown Ale

+
Caraway, Currant, Boar Sausage
Fennel/Carrot Kraut

COURSE 4

**Boulder "Obovoid" Oak Aged
Oatmeal Stout**

+
Oatmeal & Dijon crusted Veal
With Portobella Spaetzle

COURSE 5

Duchese d' Borgogne Flemish Sour

+
Bacon/Maple Caramel
Espresso Ganache
Sea Salt



Chef Gary McNelly



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