

# Belgian Beer Dinner

At Belgian Ambassador's Residence

**Tuesday, July 19<sup>th</sup>, 2011**

## Hors d'oeuvres

*All Chefs' collaboration*

Endive with lobster / Foie gras lolly-pop / Poached shrimp with tomato marmalade /  
Napolean of Salmon

**(Stella Artois, Leffe Blond, Hoegaarden)**

## Menu

### First Course

*By Theodore Folkman*

Hay smoked mussel and heirloom tomato salad

**(St. Louis Gueuze Fond Tradition)**

### Second Course

*By Robert Wiedmaier*

Velouté of fingerling potatoes, Allan Beton's Bacon, Rappahannock Oysters,  
chive essence

**(Piraat)**

### Third Course

*By Claudio Pirolo*

Lobster salad with salsify and Lambic Framboise dressing

**(Lucifer)**

Fourth Course *By Bart Vandaele & Jan Van Haute*

Venison with rhubarb,

**(Chimay Red)**

Fifth Course *By Jeffrey Jew*

Wynendale Cheese Tart with Cherry Jus and Figs

**(Rodenbach Grand Cru)**

Dessert *By Niel Piferoen*

Straffe Hendrik Quadruple Ale chocolate caramel cake

**(Straffe Hendrik Quadrupel)**

Groot Moeders Koffie / chocolate candies from L'Ocolat / Jenever Diep9

Beer Pairings

*by Thor Cheston*