

THE SIERRA GRILLE

BELGIAN ALE DINNER

24 OCTOBER 06

SOUPS ~ served with Chimay Tripple

~ Ale and Cheese

~ Waterzooi

APPETIZERS ~ served with Maudite

BRAISED LAMB RIBS

Tender lamb ribs slow-cooked in Maudite Ale, finished with apple Maudite sauce.

SLOW-COOKED PORK SHANK

Tender bone-in pork cooked in Maudite Ale and basted with spicy mango sauce, with beet slaw.

DUCK LIVER PATE

Spread of sautéed duck livers, ale and fresh herbs, with crostini

SMOKED BLUEFISH PATE

Spread of smoked bluefish, ale and fresh herbs, with crostini

MUSHROOM PATE

Spread of sautéed mixed mushrooms, ale and fresh herbs, with crostini

ENTRÉES

ALE SEITAN ~ served with A'Chouffe Mc Chouffe

Fresh Seitan made with McChouffe ale, served with Thai coconut sauce, grilled vegetables, and steamed Basmati rice.

MARINATED SWORDFISH ~ served with A'Chouffe Houblon Doppeléen IPA

Fresh swordfish steak in a citrus-ale marinade, grilled and served with spinach stoemp potatoes and sesame green beans.

SMOKED CORNISH GAME HEN ~ served with DeRanke XX Bitter

Wood and hops-smoked game hen with cranberry-ale glaze, spinach stoemp potatoes, and grilled asparagus.

MARINATED HANGER STEAK ~ served with A'Chouffe Mc Chouffe

Ale marinated hanging tender sirloin, with ale-mushroom-onion reduction, spinach stoemp potatoes, and grilled asparagus.

DESSERTS

~ Framboise Chocolate Truffles with Toasted Pecans ~ served with Lindemans Framboise

~ White Ale Crème Brullee ~ served with Allagash White Ale