Nuit Belge-Atlanta
January 23, 2016

MENU

1. **Ba Bellies**
    a. Houblon Chouffe paired with Heritage Farms ma la pork belly-Sichuan peppercorn, crispy garlic, cucumber, sprouts, turbinado sugar
    b. Three Taverns Theophan the Recluse paired with Valrhona chocolate biscotti, Vietnamese coffee ice cream, roasted peanuts, sea salt
2. **Bhojanic**
    a. Westmalle Dubbel paired with Lamb Curry, onion tomato, garlic, ginger, yogurt sauce over cinnamon/cardamom basmati rice
    b. Oud Beersel Oude Kriek paired with Chat Papri, chips topped with chickpea & potato salad, spiced yogurt, mint chutney, tamarind chuntney, crispy sev, cilantro
3. **Blackberry Farm**
    a. Classic Saison paired with a selection of Blackberry Farm cheeses, charcuterie, and preserved selections
    b. Winter Saison paired with a selection of Blackberry Farm cheeses, charcuterie, and preserved selections
4. **City House (Guest Restaurant from Nashville)**
    a. Saison DuPont & Greenflash Le Freak paired with Pork cracklins with pecorino fonduta, hot onions
5. **Cooks & Soldiers**
    a. De Glazen Toren Jan De Lichte paired with Pumpernickel migas, creamed brussel leaves, gruyere, duck confit
    b. Straffe Hendrik Wild paired with mussels, Georgia white shrimp escabeche, squid ink crostini
6. **Double Zero Napolitano**
    a. Boon Geuze Mariage Parfait paired with Anise and ginger cheese cake, orange marmalade, prosciutto
    b. Gouden Carolous Triple paired with Smoked brisket arancini, Sequatchie Cove Belmay blue cheese, spicy tomato jam
7. **Empire State South**
    a. Creature Comforts Emergence paired with fried catfish shumai
    b. Kasteel Barista Chocolate Quad paired with lamb sausage, preserved orange, reduced fennel, cocoa
8. **Heirloom Market BBQ**
    a. Etienne Dupont Cidre Bouche paired with Carolina Heritage Farms pork 22 month kimchi salami, mibuna kimchi, puffed rice
    b. Allagash Brewing Company Tiarnia paired with Korean garden Anson Mills grits, fermented summer vegetables, pickled spring roots, gochujang butter
9. **Holeman & Finch**
    a. Orval Trappist paired with Pate de Campagne served on brioche with Orval beer mustard, smoked onion jam
    b. Three Taverns Raspberry Sour paired with Country Ham carved on site

10. **Iberian Pig**
    a. Bacchus Oud Bruin paired with Serrano Braised Rabbit Empanadas with Salsa Verde and Cumin Crème Fraiche
    b. Petrus Aged Pale Ale paired with Pincho of Crispy Tocino Roasted Pearl Onions and Caper Vinaigrette
11. **King + Duke**
    a. Lindemans Cuvee Kreik paired with Salami & Sauerkraut strudel
    b. Crooked Stave Motif paired with Country Terrine, bourbon mustard, sour cherries (Motif is a brewery only release, and has been hand selected by Crooked Stave to be part of this event)
12. **Local Three**
    a. Create Comforts Brettomatic paired with "Chicken & Waffles" chicken liver mousse, malted waffle, maple
    b. St Bernardus ABT 12 (2012) paired with white chocolate cranberry ice cream-fig and almond
13. **Leon's Full Service**
    a. Rodenbach Grand Cru
    b. Gulden Draak Brewmasters Reserve
14. **Lusca/Octopus Bar**
    a. Alvinne Wild West aged in French Pomerol barrels paired with short rib, pomegranate
    b. Stillwater Artisanal Hors D'age paired with Spanish octopus, celery, fennel, white grapefruit, Aleppo pepper

        (This beer is brewed exclusively for the Bardot Brasserie in the Aria in Las Vegas, Nevada. Collaboration between Stillwater Artisanal and Brasserie Thieriez in France)