

Field of Beers Menu 2010

Key West Shrimp Spring Roll / Hefe weizen - Gordon Biersch, Miami, FL

Rice paper, Hand rolled to order with Shrimp, Rice Noodles, cilantro, mint served with a Key lime chili dipping sauce.

Pan Seared Diver Sea Scallops / Humming Ale - Anchor Brewing Co., San Francisco, Ca

Herb crusted, sea salt, fresh pepper topped with Fresh Mango Salsa and balsamic drizzle on a sesame cracker.

Grilled Lollipop Lamb Chop / Local 2 – Brooklyn Brewery, Brooklyn, NY

Chimichurri Marinated, Local 2 Infused Onion Marmalade to garnish.

Traditional New England Lobster Bake Sampler / Prima Pilsner - Victory Brewing, Downingtown, Pa

Maine Lobster meat sautéed in butter, with Florida fresh corn, red potato and onions with a Lobster & clam broth.

Tuscan Char Bread “Bruschetta” / Belgian Tripel – Brewzzi, West Palm Beach/Boca, FL

Fresh Foccacia Bread brushed with olive oil, chargrilled and topped with Tuscan Olive Salsa. Finished with melted Gorgonzola.

Chicken Tikka Curry Skewer / Hopslam – Bells Brewing, Kalamazoo, MI

Yogurt and beer marinated and grilled with spicy Thai Basil Curry sauce.

Tuna Carving Station / Ho Ho Ho Wit – Swamphead Brewing, Gainesville, FL

Sesame Herb Crusted and Seared Tuna Loins, sliced to order, accompanied by pickled cucumber, wasabi cream and golden caviar.

La Caja China – Pig Roasting Box / Smoked Porter – Stone Brewing Co., San Diego, CA

Mojo and Smoked Porter injected, carved to order, served on a crunchy potato pancake.

Seared Florida Snapper Mini Taco / Saison Athene – St. Somewhere Brewing Co., Tarpon Springs, FL

Presented on a warm crispy tortilla layered with Chipotle Aioli, roasted vegetable relish and fresh cilantro.

Venison Slider / Amber Ale – Star Hill Brewery, Crozat, VA

Rich BBQ, made with Amber Ale accompanied by caramelized Vidalia Onions served on a small slider roll.

Grilled Portobello Quesadilla / Drifter Pale Ale – Widmer Brewing, Portland, OR

Flour tortilla filled with Portobello mushroom, fresh rosemary, pepper jack cheese and roasted peppers. Accented with a roasted garlic sour cream drizzle.

Poached Oyster Shooter / Panda Bear Ginja Blonde – Big Bear Brewing, Coral Springs, FL

Sweet Oysters, poached in ginja, sea salt and Myer lemon infused broth.

Black Bean, Corn, and Hickory Smoked Bacon Cakes / Monk in the Trunk – Inlet Brewing, Jupiter, FL

Panko coated and seared to order garnished with Florida Avocado Relish.

Ancho and Chocolate Rubbed “Slow Roasted” Beef Brisket / Bourbon Barrel Milk Stout – Corner Café and Brewery, Tequesta, FL

Carved to order, slow roasted since early this morning, complemented with a Bourbon Barrel Stout infused drizzle.

HOMEPLATE STATION

Chef Carlino’s Cider Doughnuts

Warm, made to order beignets, rolled in cinnamon sugar and served in a paper cone.

Mocha Mini Cannoli

Mascarpone, mocha, hand filled to order and dusted with powdered sugar.

**Gonzo Porter – Flying Dog, Frederick, MD
Milk Stout – Left Hand Brewing, Longmont, CO.**

HAND CRAFTED COFFEE

Costa Rican Naranjo, Bali Blue Moon, Kenya Nyeri - Oceana Coffee, Jupiter, FL