

Field Of Beers 2011 Flavor Profiles

16 Food and Beer Pairing Stations

South Florida Style Grilled Apalachicola Florida Oyster “Rockefeller”

Topped with crispy pancetta, spinach, pernod cream with a hint of garlic and anise

with

Stone Smoked Porter

A smooth, deep-mahogany colored ale with chocolate and coffee like flavors balanced with the subtle smokey quality of peat-smoked malt.

Style: Smoked Porter

Plato IBU 53

Ziggy’s Cheese Shoppe Fondue with Homemade Bretzel

Creamy imported limburger, pickled carrot and beets on a caraway, rye “Bretzel”.

with

Darkhouse

Style: Belgian Dark Farmhouse Ale

American take on a traditional Belgian classic. Full-bodied, slightly tart Brown Ale well balanced with fresh American hops.

Brewzzi West Palm Beach/Boca Raton

Plato 17.5 IBU 42

Grilled Kobe Beef Slider

Presented on a soft potato slider roll with horseradish cream sauce.

with

Monk in the Trunk

A unique copper colored ale with a fruity, slightly spicy aroma and subtle nutty/malty sweet flavor brewed with fresh organic hops.

Style: Belgian Amber Ale

Inlet Brewing Company, Jupiter, FL

Plato 13.5 IBU 17

Homemade Watercress Gnocchi

In shiitake mushroom ragu, prosciutto, roasted garlic cream and sprinkled with basil and fresh parmigiano reggiano.

with

Sticke Alt

A bigger version of the traditional Northern Altbier made with all German malt. Sticke Alt means "Secret Ale" made in appreciation of loyal local brewery patrons.

Style: German Altbier

Gordon Biersch Brewery, Miami, FL

Plato 15.5 IBU 47

Florida Seafood Paella

Florida grouper, crab, spicy chorizo (sausage) and fresh cilantro in saffron rice.

with

Swamp Ape IPA

Intense beast of a beer with potent aroma and bite! 10 percent alcohol IPA brewed with five distinct varieties of hops.

Style: American IPA

Florida Beer Company, Melbourne, FL

Plato 22 IBU 83

English IPA Battered Fish & Chips (Florida Snapper)

Served with smoky chipotle aioli in a paper cone.

with

English IPA

Style: English IPA

Golden colored, medium body IPA, subtly balanced with floor malted Maris Otter and English Challenger and East Kent Golding Hops.

Tequesta Brewing Company, Tequesta, Florida

Plato 17.2 IBU 58

Fresh Grilled Lamb Sausage

Spiced with rosemary and sage and served with savory minted anjou pear and beer reduction compote.

with

Brothers' Reserve Brrr

Style: Winter Seasonal Ale

Aged in Kentucky Bourbon barrels. Soft oak flavor transitions to a sweet, slightly dry finish with hints of vanilla and caramel.

Widmer Brewing Company, Portland, Oregon

Plato 17 IBU 50

Chef Carlino's Lobster Mac and Cheese

Made with sharp aged cheddar fresh chervil and green parsley.

with

Polestar Pilsner

Style: Pilsner Lager

Light, crisp, elegant pilsner. Brewed with American hops yet delivering a true European Pilsner flavor.

Left Hand Brewery, Longmont, Colorado

Plato 12 IBU 33

Stout Braised Bottom Round of Grain Fed Beef

Crusted with pasilla pepper and toasted coriander and slow roasted with a veal demi glace. Carved to order with white cheddar grits.

with

Big Bear Imperial Stout

Big and bold, rich, dark and roasty with a hint of smokiness. Balanced by a slight malt and toffee sweetness with a smooth and creamy mouth feel from the nitrogen tap.

Plato 22 IBU 50

Wood Fired Flatbread

Local Loxahatchee, Florida goat cheese and fresh fig compote on toasted whole grain flatbread with fresh basil.

with

Lectio Divina

Style: Belgian Strong Pale Ale

Unfiltered amber colored ale combining elements of fruity sweetness and a pleasant tartness along with classic Belgian spiciness.

Saint Somewhere Brewery, Tarpon Springs, Florida

Plato 17.4 IBU 20

Wild Pheasant and White Bean Chili

Served over a white cheddar and jalapeno biscuit with fresh oregano, tomatillo, green pepper and garlic.

with

Helios Ale

Starts with an earthy flavor and aromatic hop aroma, and turns to hints of lemon peel and pepper in the invigorating and quenching finish.

Style: Belgian Saison

Victory Brewing Company, Downingtown, PA

Plato 17.5 IBU 22

Green Tea Cured Salmon

Served with longan berries, basil and yuzu jelly.

with

Local One

Style: Belgian Strong Saison Ale

Golden colored ale brewed with raw sugar, as well as German malt and hops. Re-fermented in the bottle with a dusting of Belgian yeast producing complex aroma and flavors.

Brooklyn Brewery, Brooklyn, New York

Plato 18.5 IBU 24

La Caja China

Marinated, roasted whole pig with “Rincon Heat” gourmet hot sauce.

with

Jai Alai White Oak Aged IPA

Style: India Pale Ale

Amber colored American IPA brewed with six varieties of the freshest northwestern hops with notes of macaroon, vanilla and dill.

Cigar City Brewing, Tampa, FL

Plato18 IBU 60

Florida Gator Wontons

Marinated Gator tail with sweet and spicy Florida citrus (Beer Infused) dipping sauce.

with

RastafaRye Ale

A hearty, deep copper ale with just the right amount of rye flavor to offset the spicy, floral characteristics of the hops.

Blue Point Brewing Company, Patchogue, NY

Plato 16.5 IBU 40

Coffee Stout Mocha Float

Homemade Vanilla Bean Ice Cream

with

Wake n' Bake

Style: Coffee Oatmeal Imperial Stout

Black as night, this Stout is thick, rich and full of real coffee flavor. Brewed with flaked oats, flaked barley and balanced with Chinook and Northern Brewer hops.

Terrapin Brewing Company, Athens, GA

Plato 20.8 IBU 50

Warm Chocolate Beignets

Cocoa and red velvet devils food doughnut with salted caramel dipping sauce.

with

Catherine's Passion

Style: Imperial Russian Stout

Big flavored, dark ale infused with organic cocoa nibs and Fare Trade coffee with a noticeable (9.75 abv) alcohol presence.

Swamp Head Brewery, Gainesville, FL

Plato 24 IBU 80