

Jupiter Brewfest 2012 Flavor Profiles

•

Braised Chicken Mole Tamale

With fresh salsa verde & toasted pumpkin seeds.

with

Victory Headwaters Pale Ale

Style: American Pale Ale

This firmly crisp and aromatically arousing Pale Ale integrates a softly supportive malt base with underlying streams of herbal hop complexity.

Victory Brewing Company, Downingtown, Pennsylvania

O.G. 13.8 50 IBU

•

Wagu Beef Sliders

Topped with horseradish cream sauce on a toasted soft potato slider roll and served with caramelized onion and crispy onion strings.

with

Gordon Biersch Pale Ale

Style: German Pale Ale

A deep golden Pale Ale fermented with special German Ale yeast. The complex, medium malt profile, is well balanced with German Saphir hops to produce a clean, crisp, lightly tangerine/lemony aroma and delicate bitterness. Overall this beer is clean, crisp, well balanced and very drinkable.

Gordon Biersch Brewery, Miami, Florida

O.G. 12 Plato 38 IBU

•

New England Clam Fritters

Lightly fried in a sea salty batter and topped with chipotle tartar sauce.

Served in a paper cone

with

Brooklyn Lager

Style: American Amber Lager

Pours amber-gold in color and displays a firm malt center supported by a refreshing bitterness and floral hop aroma. Caramel malts show in the finish. The aromatic qualities of the beer are enhanced by dry-hopping. The result is a wonderfully flavorful beer, smooth, refreshing and very versatile with food.

•

Greek Yogurt Marinated Lamb Loin
Served on a steamed bun with
Granny Smith Apple & plum minted slaw made with fresh, Jersey Girl yogurt cultured from organic, grass fed pastured cows.
with
Cold Front Winter Ale

Style: English Strong Ale

A full bodied mahogany colored English Strong Ale brewed with hand made Maris Otter malt, as well as English crystal malts. Fermented with our own English yeast, hopped generously with Kent Goldings and Fuggles hops and cask conditioned in Bing cherries and American Oak.

Big Bear Brewing Company, Coral Springs, Florida

O.G. 21.5 Plato 60 IBU

•

Chef Carlino's Lobster Mac and Cheese
With sharp aged cheddar, green Italian parsley and toasted chervil crumb topping.
with
Florida Lager

Style: American Amber Lager

A tropical inspired craft lager using a perfect blend of 2-row, Caramel and Carapils malt with German Tradition and Northern Brewer hops to present a complex yet balanced full, rich, and flavorful craft beer experience. 2011 GABF Bronze medal winner.

Florida Brewing Company, Melbourne, Florida

O.G. 13.2 22 IBU

•

Shrimp and Leek Dumpling (Shu Mai)
In an "Asian Rice Box" over daikon & carrot strings

topped with sweet mushroom soy, sake & rice vinegar dressing.
with

Stone Levitation

Style: American Amber Ale

This deep amber ale has rich malt flavors, a big hoppy character, citrus overtones (courtesy of the hops and our special brewers yeast) and modest alcohol.

Stone Brewing Company, Escondido, California

O.G. 12.3 45 IBU

•

Pan Smoked Duck Breast

With faro risotto with dried cherry and bitter orange.

with

BP Toxic Sludge

Style: Black IPA

Hopped at four stages of the brewing process, Toxic Sludge is a combination of a hoppy India Pale Ale with a richer, darker malt base for a full bodied beer that's big on flavor. This limited release specialty brew was crafted to benefit birds affected by BP's 2010 Gulf oil spill.

Blue Point Brewing Company, Patchogue, New York

O.G. 16.5 Plato 35 IBU

•

Coffee Rubbed Osso Bucco

Vier braised veal shank with veal demi glace carved to order with white cheddar grits.

with

Vier

Style: Belgian Quad

Full bodied, deep mahogany ale with notes of plum, figs, and raisins. Undertones of chocolate and caramel give way to the spicy, fruity flavors of the unique Abbey ale yeast. Over 100 pounds of Belgian candi sugar adds a sweet complexity to the flavor.

Tequesta Brewing Company, Tequesta, FL

O.G. 19.2 Plato 40 IBU

•
Authentic NYC Deli Style “Bite Sized” Corned Beef Reuben
On toasted deli rye with sauerkraut and Russian dressing.

with
Swamp Head Bogs of Islay

Style: Wee Heavy Scotch Ale

We brewed two Scottish Ales in parallel, then blended portions together to create a fruity, peaty malt bomb of a beer. Our 200th batch is a tribute to those who savor the unique flavor and aroma characteristics of Scottish Ales and whiskeys with a rich malt experience and an extra layer of complexity provided by the Bogs of Islay.

Swamp Head Brewery, Gainesville, Florida

O.G. 18.2 45 IBU

•
Wild Antelope and White Bean Chili
Braised antelope, lightly spiced tomatillos, white beans, peppers atop a pepperjack and jalapeno biscuit.

with
Saint Somewhere Cynthiana Belgian Ale

Style: Belgian Saison

Cynthiana grape must is added to secondary fermentation. This Saison sports a zesty lemon and citrus flavor with notes of orange peel and green apple. Cynthiana pours a gorgeous copper orange color, with a large, cream-colored head.

Saint Somewhere Brewery, Tarpon Springs, Florida

O.G. 17 Plato 15 IBU

•
Grilled Portobello & Fennel Skewer
Char-grilled marinated portobello served on a rosemary & goat cheese crostini.
with

Widmer Lemongrass Wheat Ale

Style: Wheat Ale

Lemongrass Wheat Ale is brewed with a unique mixture of malts and Muscat grape juice. It has a traditional malt backbone with hints of late harvest grape sweetness and a distinct lemongrass flavor and aroma. Champagne and ale yeasts are used in tandem to produce a sparkling, crisp yet fruity profile.

Widmer Brewing Company, Portland, Oregon

O.G. 20 Plato 20 IBU

•

Charcuterie 101 (leberkaese “veal loaf” & beer bratwurst)
Emil’s Leberkaese open faced with Bel Paese cheese, topped with a slice of
grilled beer bratwurst & Pommery whole grain mustard.

with

Monk in the Trunk

Style: Belgian Amber Ale

This unique copper-colored ale derives its fruity, slightly spicy aroma from authentic Belgian Abbey yeast. The subtle nutty and malty sweet flavors sing in harmony with the freshest organic hops available. Monk in the Trunk has been a go-to local favorite since 2006.

Inlet Brewing Company, Jupiter, FL

O.G. 13.5 18 IBU

•

La Caja China

Smokey, slow roasted marinated whole pig with “Rincon Heat” gourmet rub and hot
sauce.

with

Brewzzi Double IPA

Style: American Double IPA

A deep golden, intensely hoppy ale loaded with five different American hops including Summit, Columbus, Glacier, Cascade and Citra. The solid malt base balances this hop monster nicely. Citrus, pine, and tangerine flavors and aromas add to the character of this bold brew.

Brewzzi, West Palm Beach, Boca Raton

O.G. 19.8 Plato 91 IBU

•

Fresh Florida Wahoo Ceviche

Marinated in Liger Lager with onion, mango and cilantro. Skillfully presented by Tim Lipman, Chef/owner of Coolinary Cafe in Jupiter, Florida.

with

Cigar City Liger Black Lager

Style: Schwarzbier

This traditional German Schwarzbier pours brown to light black with notes of roasted coffee and nutty expressions. Flavor has elements of smoke with roasted espresso beans, sticky caramel-covered almonds and notes of dry dark chocolate in the finish.

Cigar City Brewing, Tampa, Florida

O.G. 13.2 Plato 25 IBU

•

Molten Chocolate Cherry Cheesecake "Pops" (with beer chaser!).

NY Style apricot cheesecake on a stick, dipped in dark chocolate, rolled in smoked toasted almonds, and finished with gingersnap dust.

with

Dogfish Head 120

120 Minute IPA is brewed to a colossal 45-degree plato, boiled for a full two hours while being continuously hopped with high-alpha American hops, then dry-hopped daily in the fermenter for a month and aged for another month on whole-leaf hops! 120 Minute is by far the biggest IPA ever brewed.

Dogfish Head Brewing Company, Milton, Delaware

O.G. 45 Plato 120 IBU

•

Warm Cinnamon Cider Beignets (*made with Milk Stout in batter)

With salted caramel dipping sauce.

with

Lefthand Milk Stout

Style: Sweet Stout

This full bodied English style Sweet Stout pours dark and creamy with a luscious brown head. The silky smooth mouth feel is the result of a careful blending of Pale 2-row, Crystal, Munich, Roast Barley, Flaked Oats, Flaked Barley and Chocolate malts.

Left Hand Brewing Company, Longmont, Colorado

O.G. 16 Plato 25 IBU