



# BREWED

*food tour*

BREWED FOOD TOUR WITH CHEF-CICERONE  
JENSEN CUMMINGS FEATURING NEW BELGIUM,  
HIGHLAND TAP & BURGER, HARMAN'S EAT &  
DRINK AND REBEL RESTAURANT

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## RECEPTION

### 2016 LA FOLIE

– BEER BATTERED MUSHROOMS –  
FERMENTED HONEY, WHOLE GRAIN BEER MUSTARD  
– WORT CHICKEN KABOB –  
CURRIED WILD YEAST YOGURT

## FIRST

### FAT TIRE AMBER ALE & RAMPANT IMPERIAL IPA

– BARREL SMOKED TROUT RILLETTE –  
SPENT GRAIN FLATBREAD, ORANGE PEEL CRÈME FRAICHE

## SECOND

### TRIPPEL BELGIAN STYLE ALE

– PORK BELLY BUGOLGI –  
YEASTED KIMCHI, DRY HOPPED SRIRACHA

## THIRD

### CITRADELIC TANGERINE IPA

– HARISSA GRILLED COLORADO LAMB LOIN –  
ROOT VEGETABLE GRATIN, PERSIMMON CHUTNEY

## DESSERT

### BLACKBERRY BARLEYWINE

– SPENT GRAIN BREAD PUDDING –  
BLACKBERRY BARLEYWINE POACHED PEARS,  
HOPPY PINE NUT BRITTLE

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\$50 TICKETS ON EVENTBRITE

EVENTBRITE.COM/BREWED-FOOD-PRESENTS-A-NIGHT-WITH-NEW-BELGIUM-HIGHLAND-TAP