

Max's Craft Beer Dinner Series

Featured Brewery: Oskar Blues of Lyons, Colorado

Date: Monday May 2nd, 2011

Venue: Max's Oyster Bar

Address: 964 Farmington Ave. West Hartford, CT, 06107

\$75 per person

1st Course: Connecticut Blue Point Oysters, Pilsner Mignonette, Sea Urchin, Quail Egg, Yuzu Pearls

Mama Little Yella Pils – 5.3 % - small-batch version of the beer that made Pilsen, Czech Republic famous. Unlike mass market "pilsners" diluted with corn & rice, Mama's is built with 100% pale malt, German specialty malts, and Bavarian hops. While it's rich with Czeched-out flavor, its gentle hopping (35 IBUs) and low ABV (just 5.3%) make it a luxurious but low-dose (by Oskar Blues standards) refresher.

2nd Course: Colorado Buffalo Loin Carpaccio, Haystack Mountain (Colorado) Goat Cheese and Beer Soup, Starlight Gardens Organic Greens, Homemade Duck Crackling Croutons

Dale's Pale Ale - 6.5% - Voluminously hopped mutha that delivers a hoppy nose, assertive-but-balanced flavors of pale malts and hops from start to finish. Dale's Pale Ale is a hearty, critically acclaimed trailblazer that has changed the way craft beer fiends perceive canned beer.

3rd Course: "Kegs & Eggs" Espresso Smoked Pork Belly, English Muffin Breaded Soft Boiled Egg, Orange scented Hollandaise, Beer Foam

Old Chub - 8% - Brewed with bodacious amounts of malted barley and specialty grains, and a dash of beechwood-smoked malt. Old Chub features a skim-milk mouthfeel, semi-sweet flavors of cocoa and coffee, and a kiss of smoke

4th Course: Vietnamese Style Beef Short Ribs, Sweet Vinegar Glaze, Green Mango & Cilantro Slaw, Encapsulated Pho Broth

G'Knight - 8.7% - A hefty, dry hopped double-red ale with a nose full of aroma, a sticky mouthfeel, a malty middle and unctuous hop flavors. It's brewed in tribute to a Colorado craft beer pioneer and Vietnam vet.

5th Course: Aged Cheddar Cheese Cake, Rhubarb Confit, Grapefruit Consomme

Gubna - 10% - Summit hops are used exclusively in the boil for bitterness, flavor and aroma. Post-fermentation dry hopping coaxes the citrus rind and grapefruit aroma to join a spicy yet round middle and finish with a brisk, clean bitterness.

6th Course: The Max Bar, Caramela Ganache, Chocolate Croquants, Homemade Fiddle Faddle, Licorice

Ten Fidy - 10.5% - This titanic, immensely viscous stout is made with enormous amounts of two-row malt, chocolate malt, roasted barley, flaked oats. Loaded with inimitable flavors of chocolate-covered caramel and coffee that hide a hefty 98 IBUs.