

Sedona Mondiale du Vin

Belgium Beer Seminar & Food Pairing

Timo Wine Wood-fired Wine Bar Sedona

Tuesday August 4th

Reception from 6PM to 6:30

Full Bar available for guests wanting to buy cocktails and wine

The Belgium Beers are paired with the food and poured at the station.

Hoegarden -4.9%

- Station with Chef to sear **marinated Halibut Cheeks** served with warm Mediterranean salad
- Crispy Plantain Chips & Beet Chips with Chimichurry, Habanero Salsa and Green Chilli Pesto

Duvel -8.5%

- Elk & Buffalo Terrine with Onion Marmolada and Brioche Toast
 - Korean Barbecued Lamb Ribs with plum sauce & Duvel infusion
- Please bring out pretzel bread and warm beer cheese dip for each table*

First Course

Leffe -6.6%

- Jicama-cucumber Salad
- Served with Kumquat-Leffe Glazed Pork Belly
- Second Course

Chimay Red Double -7%

- Spicy Chicken Oaxaca & Green Chili Grits, finished with Chimay Cheese Gratin
- Third Course

Westmalle Tripel -9.5%

- Westmalle & Red Currie -Braised Ox Tail with Street Corn
- Fourth Course

St. Bernardus Abt 12 -10%

- Beer Barbecued Beef Brisket Hash & Poached Egg
- Dessert Course

Barbe Ruby Cherry Lambic -7.7%

- Display and plating station in the dining room, Wheel of Stilton Cheese, marbled with **reduced Cherry Lambic syrup**
- Salted Carmel Belgium Truffles and warm Caramelized Peaches

\$70.00 (tax and gratuity not included)