



TRAPPIST BEER DINNER

Tuesday, May 11, 2010 at 6:30pm

Guest Speaker: John Brown,
Merchant Du Vin Representative

Featured Menu

PRINCE EDWARD ISLAND MUSSELS
With Saffron and Pernod
Orval

CRISPY HONEY GOAT CHEESE
Passion Fruit Vinaigrette
Westmalle Tripel

ESPRESSO RUBBED FILET OF BEEF
Beemster Potato Puree,
Baby Spinach and Pine Nuts
Westmalle Dubbel

ROASTED DUCK BREAST
Fig Couscous, Orange Chutney
Rochefort 8

APRICOT PUFF PASTRY TART
Rochefort 10

Tasting Notes

Orval Trappist Ale

ABV: 6.9%

Pronounced flavors of raw apple cider, lemon, phenolic caramel and tart cherry are some familiar notes from beers aided by this strain of yeast. It pours a hazy golden-yellow that is crowned by a highly aggressive, fluffy, almost cloud like white head. The aroma offers funky, yet refreshing notes of Belgian spice, coriander, tangy and zesty lemon, banana and a touch of pear. These flavors mimic themselves in the taste, alongside other notes of bubble gum, bitter European hops, pepper spice and a touch of dark fruit.

Westmalle Tripel

ABV: 9.5%

This will pour a bright orange topped with a generous white head. Aromas of sweet malt, clove, coriander, bitter hops, tart apricot, and zesty lemon create a beautiful bouquet. This is unique because Tripels have a tendency to be overly sweet, like butterscotch candy. This is the complete opposite; it is dry yet refreshing at the same time. You'll find flavors of raw honey, ripe light acidic fruits such as passion fruit or apricot, pepper and green apple.

Westmalle Dubbel

ABV: 7%

This will pour brown-amber, crowned by an assertive off-white head. Aromas of sweet, roasted malt, caramel, butterscotch, dark fruit and Belgian spices are present in not only the smell but as well as the taste. It offers a unique dry finish, which is rare to find in a beer such as this considering many can be overly sweet. A subtle grip of figs and dates will linger on your palate as you swallow the beer. This is without question, the finest Dubbel made today.

Rochefort 8

ABV: 9.2%

This beer is vigorous and complex. It will pour a beautiful mahogany brown with a haze that disables any light from penetrating. Its highly aggressive beige head will cling to the sides of your glass as your snifter progressively gets lower. Aromas of rum, pear, fig, dates, clove and coriander are present, alongside flavors of grain, raisin, roasted malt, coffee and brown sugar in the finish.

Rochefort 10

ABV: 11.3%

A full sticky, aggressive and well retained beige head floats atop of a bold, brown color with ruby undertones. Pronounced flavors of roasted malt, coriander, peppery spice, dried dark fruits, Belgian hop and perhaps a touch of smoke are found within the aroma and taste. Dark sugars and port wine are also found in the finish.

Tickets for this dinner are \$75 per person plus tax & gratuity and will be taken in the order received and secured by credit card payment.

All Beer & Cork Club members receive an additional 10% off of their ticket!
Please call 410-750-1880, or email rachael@victoriagastropub.com,
to make your reservations today!