



DENVER BEERFEST

BEER DINNER

September 23, 2009

Homemade Pretzels

Wauvreumont cheese, frisee, Stella infused
apple mustard vinaigrette

Stella Artois

Choucroute Garnie Boudin Blanc

poached in Fischer beer with Brussels
sprouts, bacon, carrots

Fischer Amber: Euro dark lager

Chimay Battered Perch

duck fat fried fingerling potatoes,
apricot preserves

Chimay: Dubbel Trappist ale

Cherry Woodsmoked Duck Breast

molasses parsnip puree, wilted Swiss chard,
Delirium fig glaze

Delirium Nocturnum: Belgian strong dark ale

Hoegaarden Sorbet

clove spiced chiffon cake,
cinnamon anglaise, macerated oranges

Hoegaarden Witbier

\$60.00 per person plus tax and gratuity

Chef de Cuisine - Matt Anderson

B I S T R O

V E N D Ô M E



RENDEZVOUS DES AMIS

1420 LARIMER SQUARE - 303.825.3232

bistrovendome.com