

Amsterdam Bar & Hall Beer Pairing Dinners

Option 1: Belgian & Dutch Beers

<i>Course</i>	<i>Pairing</i>
Reception	Tilburg Dutch Brown Ale
Assorted hors d'oeuvres	Pauwel Kwak
Salmon rilletes	Urthel Saisonniere
Seafood paella	La Trappe quadrupel
Flourless chocolate cake	Tripel Karmeleit

Option 2: Deschutes Brewery

<i>Course</i>	<i>Pairing</i>
Assorted cheese plate	Black Butte Porter
Bitter greens with crispy hog jowls	Inversion IPA
Cassoulet in the style of Toulouse	The Abyss stout, Hop Henge IPA
Souffléed lemon custard	Mirror Pond Pale Ale

Option 3: Summit Brewing Co.

<i>Course</i>	<i>Pairing</i>
Dutch cheeses	Extra Pale Ale
Salad with shaved aged gouda, crispy onion, croutons	India Pale Ale
Assorted broodjes and brownies	Horizon Red Ale, Oatmeal Stout, Maibock