

STATION 6: GRAZING

A collection of artisan cheeses, vegetables and salads.

MBG BEER BAR

Cedar Springs Brewing Co.
Küsterer Original Weißbier
(Hefeweizen)

North Center Brewing Co.
Demon's Blood
(Red Ale)

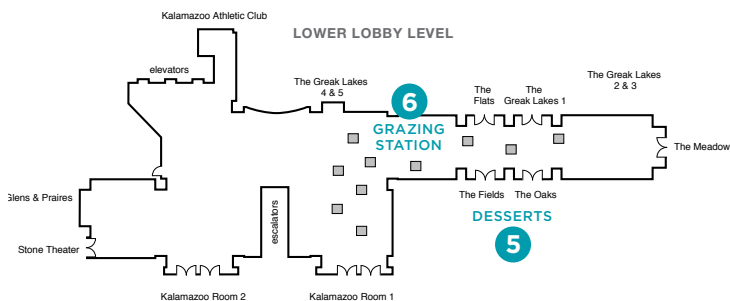
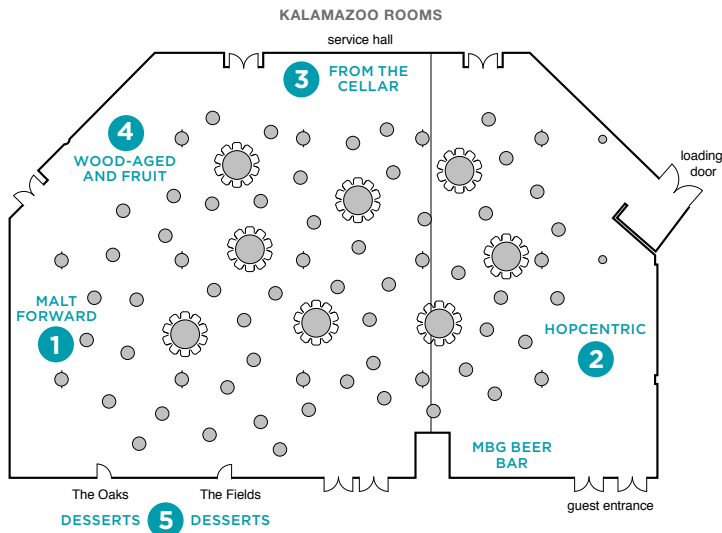
OpenRoad Brewery
Up The Country
(New England IPA)

Pigeon Hill Brewing Co.
Grapefruit Renny
(Double IPA)

Brew Detroit
Cerveza Delray
(Mexican-Style Lager)

White Flame Brewing Co.
Mosaic Dream
(Pale Ale)

STATION LOCATIONS



THURSDAY
JANUARY 11, 2018

7:00 - 10:00 P.M.

WELCOME TO THE GREAT BEER STATE RECEPTION AND DINNER

This evening of camaraderie accompanied by delicious beer and food pairings has become a wonderful tradition of our Winter Conference. We are proud to showcase so many delicious beers made by you, the talented breweries of The Great Beer State, Michigan. The range of flavor and style is nothing short of amazing, which makes for abundant pairing opportunities. The menu features 38 beers from 38 different breweries and more than 16 dishes.

Both the menu and the room are organized by flavor. You'll find six food stations, four of which represent a flavor family found in beer.

Each of these stations have three dishes, paired to two beers a piece. You can check out each pairing or mix and match within the "family," as you please. The fifth station is dessert, which includes four dishes, one per flavor family — each paired with two beers. You may want to be a little more mindful of pairings at this table, as not all families get along. The grazing station is unpaired, and includes salads, cheeses and other accoutrements to round out your experience. The MBG Beer Bar has a collection of draught-only treats that will keep you quenched whether you're in dinner mode or not.

Whether you get a glass of beer to try with several dishes, or you make several trips to try each individual pairing, we're sure you'll find a lot to love.

RADISSON PLAZA HOTEL | KALAMAZOO, MICHIGAN

This flavorful evening is made possible by the ambitious effort of the Radisson's talented Culinary and Event teams, featuring Chef John Mendles, Jake & Jessie Buehl, Lindsay Davies, and the guidance of The Beervangelist, Fred Bueltmann.



FRED BUELTMMANN of New Holland Brewing Co.

Fred Bueltmann: a.k.a. "The Beervangelist," is an author and independent consultant on company culture, the ideals of the craft marketplace and the connected lifestyle. He has more than two decades of experience as an executive in the beverage industry, including long term positions at New Holland Brewing Company and Bell's Brewing Company. Fred is past president of the Michigan Brewers

Guild and recipient of their prestigious Tom Burns Award, recognizing the pioneering spirit of the "Great Beer State." A nationally-recognized expert on pairing beer and food, Fred's book, *The Beervangelist's Guide to the Galaxy* was recognized as an Indie Book Award finalist. Fred is a prolific writer and speaker, including topics such as "The Community of Collaboration" at TedX Macatawa in 2015. He recently traversed the United States by train to research his next book on the cultural shifts of the craft renaissance, while documenting the process in his podcast, "This Craft Nation."

STATION 1: MALT-FORWARD

The beers at this station feature the many flavors of brewers' malt. From grain-powered spiciness, caramel sweetness to coffee-laden roastiness, these beers are paired with foods that capitalize on these rich flavor-bridges.

ROASTED ROOTS

radish, carrot, turnip, parsnip, rutabaga

Rochester Mills Production Brewery

Rochester Red
(Irish-style Red Ale)

Atwater Brewery

Bockefeller Strong Bock
(Strong Bock)

SHRIMP & GRITS

gulf shrimp sautéed in beer butter sauce with cheesy hominy grits

Arbor Brewing Co. Microbrewery

Euchre Pilsner
(German-Style Pilsner)

Cheboygan Brewing Co.

Lighthouse Amber
(Altbier)

BEEF TENDERLOIN

cured and smoked with mushrooms

Rockford Brewing Co.

Sheehan's Stout
(Dry Irish Stout)

Arcadia Ale

Loch Down Scotch Ale
(Scotch Ale)

STATION 2: HOPCENTRIC

This station features beer with hops as a significant part of their signature. The foods selected play off the aromatic, floral character, notes of grapefruit and playful bitterness.

VEGAN WEDGE SALAD

with optional bacon bleu cheese croutons

Schmohz Brewing Co.

Pail Ale
(Pale Ale)

Liberty Street Brewing Co.

Eagle Eye PA
(American Pale Ale)

ELOTE CORN SALAD

charred corn salad with chili lime dressing and queso fresco

Witch's Hat Brewing Co.

Train Hopper
(American IPA)

Cranker's Brewery

Professor
(IPA)

JERK WINGS (throwback 2012)

grilled Jamaican jerk-rubbed chicken wings

Founders Brewing Co.

Azacca IPA
(IPA)

Beards Brewery

Owlmadillo
(Tropical IPA)

STATION 3: FROM THE CELLAR

These beers feature the flavors of fermentation. Yeast character, esters or other tastes of the cellar are prominent in the flavor profiles and the elements of the pairing.

ONION TARTLETS

pepper and goat cheese

Haymarket Brewery and Taproom

Oscar's Pardon Pale Ale
(Belgian-Style Pale Ale)

Frankenmuth Brewery

The Hef
(Hefeweizen)

BODHISATTVA

Sichuan peppercorn bacon-wrapped Enoki string mushrooms

Dragonmead Microbrewery

Sin Eater
(Belgian Dark Strong)

Tri-City Brewing

Montresor
(Belgian Tripel)

MUSSELS IN BEER (throwback 2011, 2015)

Prince Edward Island mussels in beer broth

Brewery Vivant

Ski Patrol
(Belgian Style Wit)

Speciation Artisan Ales

Cross Fertilization
(Sour Golden)

STATION 4: WOOD-AGED & FRUIT

This category includes beers that have been wood-aged, brewed or conditioned with fruit and/or other ingredients with significant flavor impact. New and interesting flavor bridges occur with this innovative, "freestyle" collection of beers.

CHUTNEY STUFFED CROWN PORK ROAST

apples, pears, plums and white balsamic chutney

Jolly Pumpkin Artisan Ales

Forgotten Tales of the Last Gypsy
Blender Series II, Volume I
(Sour Ale with fruit, citrus peel and salt)

Fillmore 13 Brewery

Abricot
(Belgian Ale with fruit)

DUCHESS POTATOES

rich and creamy potato casserole

Watermark Brewing Co.

Perkis Power
(Imperial Milk Stout with
vanilla beans and cocoa nibs)

Griffin Claw Brewing Co.

Mr. Blue Sky
(Pale Wheat Ale)

LAMB CURRY SLIDERS

and cilantro tiger slaw

One Well Brewing

Xalapa
(Jalapeño Blonde Ale)

Dark Horse Brewing Co.

4 Elf Winter Warmer
(Spiced Ale)

STATION 5: DESSERTS

CHERRY BUCKLE (throwback 2010)

with chocolate sauce

Silver Harbor Brewing Co.

Shipfaced
(English Barleywine)

Bell's Brewery

2015 Expedition Stout
(Imperial Stout)

PEACH UPSIDEDOWN CAKE

beer caramel and whipped sour cream

Short's Brewing Co.

FLOAD
(Dark American Sour Ale)

River's Edge Brewing Co.

Indubious
(Belgian-style Dubbel)

LEMON-GINGER CHEESECAKE

with blueberry compote

Tapistry Brewing Co.

Enigma
(Double IPA)

Motor City Brewing Works

Notorious
(Rice IPA)

MINCEMEAT PIE

apple, walnut, cinnamon, clove

New Holland Brewing Co.

Pilgrim's Dole
(Wheatwine)

Right Brain Brewery

Gin Joy Ale
(Barrel Aged Cream Ale)