

BEST BARBEQUE OR PICNIC MENU

“HOPPY FATHER’S DAY”

MENU

HOMEMADE BEER NUTS

A mix of sweet, salty, and spicy

LEMON-GARLIC FRIED CHICKEN WINGS

Spiced honey dipping sauce

Paired with an American Blonde Ale

CUBAN STYLE SLIDER

Braised pulled pork, smoky ham, sliced salami, and soppressata with pickles, onions, carrots, celery, and pepper jack cheese on mini pretzel buns

Paired with an American Amber Ale

FILET POUTINE

Bordelaise grilled filet with melted cheese curds and pickled shallots, over crispy fries and a bleu cheese wedge

Paired with an American Brown Ale

CANDIED BACON AND SCALLOPS

Thick cut candied bacon served with a jumbo seared scallop

Paired with a West Coast IPA

BOURBON STOUT ICE CREAM SANDWICH

Bourbon stout ice cream between two fudge cookies and garnished with B.Toffee bits



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SYNOPSIS

This “Hoppy Father’s Day” menu was inspired by a local brewery and event venue. It was our goal to pay homage to time-honored traditions and memories that dads and grandfathers have given us. In a rustic atmosphere, we took dad’s favorite foods and produced them with an elevated fine dining twist, topping of each course with a craft beer. From beginning to end, this menu was created for dads, by dads.

CONCEPT

On the brewery’s one year anniversary, guests were invited in casual attire to a ranch-style brewery, complete with festive decor of wagon wheels and whiskey bottles. The atmosphere set a welcoming tone, and warm embraces were only broken apart by cold beers. Per typical flight fashion, we started light with our menu, building up a culinary crescendo with heartier and hoppier flavors.

PRODUCTION

We used an on-site non-commercial kitchen for both prep and execution of this event. We purposefully selected vessels and plates for each course that felt masculine and hearty— mixed metals, concrete, and stoneware. All beer was chilled to the suggested temperature and poured with each course.

CHALLENGES / OBSTACLES

Our last course of ice cream sandwiches were assembled on site, which resulted in a much softer consistency than what we were expecting. We quickly revised the dessert to be cut in half instead of whole servings, and chilled the sandwiches in the freezer to firm up. Before service, the edges of the ice cream were coated in the toffee that we had mixed into the ice cream, which refined the dessert presentation regardless of adjustments made on site.



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RECIPES

HOMEMADE BEER NUTS

2 ounces whole cashews
2 ounces whole pecans
2 ounce whole almonds
2 ounce whole walnuts
2 tablespoons brown sugar
1 tablespoon kosher salt
1 teaspoon cayenne pepper
1 tablespoon olive oil
Enough pale ale to coat the nuts

In a medium mixing bowl add the nuts and oil. Toss them so the oil coats the nuts. Next add a little pale oil to moisten the nuts, but not too much. Now add the remaining items and toss to thoroughly coat the nuts. Once coated place the nuts on a parchment paper lined sheet pan and toast in the oven until golden brown. Remove from oven and let cool.



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LEMON-GARLIC FRIED CHICKEN WINGS

- 1lb chicken tulips
- 1 tablespoon rough chopped garlic
- 2 each lemons zested
- 1 teaspoon fresh ground black pepper
- ¼ cup olive oil
- 1 cup cornstarch

Place all the ingredients in a bowl, mix well, and cover. Let marinated overnight in the walk-in. After it's been marinated, brush off the garlic and coat with cornstarch. Fry at 350° until golden brown and cooked through.

SPICED HONEY DIPPING SAUCE

- 1 cup honey
- ½ teaspoon crushed red chili flaked
- ¼ teaspoon cayenne pepper
- ¼ teaspoon chipotle powder

In a heavy bottom sauce pot add the honey. Place on the stove over medium heat and cook honey until it darkens. Once dark add the spices and cooked for another 15 to 20 minutes. Remove from heat and let cool.



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CUBAN STYLE SLIDER

- 1 each mini pretzel bun
- 1 ounce braised, sliced and seared crispy pork belly
- 1 ounce sliced smoked ham
- 1 ounce sliced soppressata
- 1 ounce sliced pepper jack cheese
- 2 slices bread & butter pickled
- 1 ounce pickled onions, carrots & celery

BRAISED PORK BELLY

- 1lb skin-on, boneless center-cut pork belly
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground pepper
- 2 tablespoons canola oil
- 1 star anise pod
- 2 whole cloves
- 1 tablespoon coriander seeds
- 1 teaspoon fennel seeds
- 1 12-ounce bottle stout or porter
- 2 cups apple juice or apple cider
- 1 onion (rough chopped)
- 4 carrots (peeled and rough chopped)



Preheat oven to 250°, using a very sharp knife, score pork in a tight crosshatch pattern to form 1/2" diamonds, cutting through fat but stopping at flesh, season with salt and pepper, massaging into cuts. Heat oil in a large heavy pot over medium-high (if belly doesn't fit, cut in half crosswise). Cook pork, skin side down, turning once, until browned all over, 5-8 minutes per side (be careful, fat will splatter). Transfer to a plate. Pour off all but 2 tablespoon drippings from pot, add star anise, cloves, and coriander and fennel seeds, and cook over low heat, stirring, until spices are fragrant, about 30 seconds. Add beer and apple juice, scraping up browned bits. Add pork along with onion and carrots, adding water if needed to cover. Bring to a simmer, cover pot, and transfer to oven. Braise pork 3 hour or until pork is very tender but not falling apart. Cool pork in walk-in, once cool you can slice and sear as needed.

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FILET POUTINE

4 ounce filet (grilled, cooked medium rare and sliced)
4 ounce fresh mozzarella cheese curds
2 ounce sweet pickled shallots (cut into 3/8” rings)
4 ounces crispy Yukon fries
1-1 ounce Maytag blue cheese wedge

YUKON POTATO FRIES

2 each Yukon Gold (Baker Size)
Frying Oil
Salt & fresh ground black pepper to taste

First get a pot of salted water (salty like the sea) going on the stove, you want it boiling. Scrub and wash your Yukon potatoes to remove all dirt and debris. Once washed pass the potato through a French fry cutter or any device you may want to use. Small hand held dicer will work too, or even cutting by hand for small quantities. Once cut I like to rinse them off again but that is not necessary. Carefully add the potatoes to the pot of boiling water, there should be enough water to cover all the potatoes. Reduce the flame so the pot comes to a simmer and cook the fries, they should still be firm in the middle. Timing will greatly depend on amount of fries being blanched. Once blanched, remove from water and place on a sheet pan lined with parchment paper and let cool in the walk-in uncovered. I like to let them sit in the walk-in overnight uncovered so they dry off. Now heat a deep fryer to 350° Fahrenheit and fry the fries until golden brown and cooked through. Should be about 3 minutes but greatly depends on amount being fried, once fried season with salt to taste.



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CANDIED BACON AND SCALLOPS

1 each candied bacon strip (cut into 3rd)

1ea U10 Scallop (seared hard)

Extra virgin olive oil

Micro Greens

CANDIED BACON

1 slice thick cut Nuskie's Applewood smoked bacon

(our slicer setting is 12)

¼ cup brown sugar

In shallow pan add the brown sugar. Lay the bacon in the pan and press so the brown sugar sticks to the bacon. Now turn the bacon over and repeat. Place the bacon on a wire roasting rack and let stand until the brown sugar starts to melt. Once it starts to melt cook in a 350° oven until golden brown and cooked. Be careful not to touch the bacon until the sugar has cooled.

