

LA TRAPPE CAFE PRESENTS:

SINT SYLVESTER VOORANVOND

PSSSS..... IT'S "NEW YEARS"



BEER DINNER

5 Course Pre-Fix dinner and pairing to ring in the new year.

Dinner without pairing \$60
Dinner with pairing. \$80

A la carte options also available.

Price on Left without pairing	Price on Right with pairing
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Beer pairing size 6oz

Cheese & Charcuterie

Beringse Witte Sheep

This bloomy rind raw milk cheese is made by Bert Boonen on his farm in the north of Belgium using the milk from an ancient and endangered breed of sheep (with the loosely translated name of White Milk breed). The result is a dense and glossy paste, with a wonderfully nutty sweetness and myriad complexities due to the raw nature of the milk, and well pronounced earthiness of the white rind.

Wavreumont Cow

This washed rind raw milk Trappist cheese from the south of Belgium is one of the only true remaining monastic cheeses in the country. The Abbaye has agreed to let cheese maker Mark Rosen, of nearby Werbomont, use their ancient recipe and the results have been superb. The brine brushed rarity has an extremely thick and dense paste that is bursting with grassy sweetness and a pleasant lingering musky aftertaste. Wavreumont is a perfect marriage with the wheat beers of southern Belgium and Germany.

Charcuterie

Jamon Serrano
Sopressata
Lardo thinly sliced on crostini
Foie Gras Mousse on Crunchy Saffron Butter Toast
Pickled Herring

First - Eerste

Mussels with Snail Butter
Mosselen Met Lookboter Moules A L'Escargot

Pairing: Straffe Hendrik

10 | 15

Long Cut Lamb Rib Chops

Grilled rib chop w/ mushroom orzo, arugula and kasteel rouge reduction

Pairing: LaTrappe Isid'or

12 | 17

Second - Tweede

Split Pea and Smoked Ham Soup

Pairing: Keyte Dubbel Tripel

7 | 12

Mixed Greens Salad

Pairing: Troublette Wit

6 | 10

Third - Derde

Videe - Vol Au Vent

w/ Roasted Turkey or Vegetarian

Puff pastry stuffed with roasted turkey and meatballs or mushroom mélange, fresh herbs and vegetables

In white cream sauce

Pairing: Delirium Tremens

14 | 20

Ghent Hearty Winter Stew

Gentse Hutsepot - Hochepot Gantois

Pairing: 't Hofbrouwerijke Hofblues Stout

18 | 24

Pan-Seared Scallops

Served two ways

Star Anise mousseline and Braised Endive

*Pairing: Two Italian beers - **Krampus** by Birrificio del ducato and **Nora** by Baladin*

15 | 21

Fourth - Vierde

Cheese and Charcuterie Plate

Pairing: Your Choice of Avec les Bon Voeux or Blanche de Bruxelles

13 | 19

Fifth - Vijfde

Persimmon Speculoos Parfait

Pairing: Ename Triple

7 | 12

Belgian Waffle Dipped in Belgian Chocolate

w/ berries

Pairing: Scaldis Noel

9 | 14

All parties of 6 or more will be charged 18% gratuity

No more than 4 charge cards per party

Thank you and Gelukkig Nieuwjaar!

