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Feed Me

Belgian-beer dinners at Mirabelle Tavern, Waterzooi

Wednesday March 3, 2010 11:38 AM By Peter M. Gianotti



Belgium produces the world's best and most complex beers. You'll get an argument from advocates of Germany and the U.K., the Czech Republic and Ireland, for Guinness alone. But for variety and quality, I'll go with the Belgians. Two dinners where you'll get a taste are slated for Long Island. Dan Leeman of Global Beer Network, which imports beers from nine family-owned Belgian breweries, will host the events. Leeman is a graduate of Smithtown High School.

On March 25, [Mirabelle Tavern](#) in Stony Brook is the site of the first five-course dinner. The dishes include mussels and fries with lemon-balm aioli; curry cauliflower with couscous, almonds and fruit; chicken Pojarski with parsley sauce; and lemon-ginger cake with carrot ice cream. The brews: Poperings Hommel Ale, St. Augustijn Abbey Ale, Piraat Ale, Petrus Oud Bruin and Gulden Draak. Cost: \$55. Dinner starts at 6 p.m.

Mirabelle Tavern is at the Three Village Inn, 150 Main St., Stony Brook; 631-631-751-0555.

The March 30 dinner is at [Waterzooi](#), the Belgian bistro in Garden City that has an exceptional beer list. Dinner: charcuterie and cheeses, ragout of mushrooms, mussels in farmhouse-ale broth, brown-ale-braised pork belly, and Belgium waffle with "brulee'd" bananas. The brews: Saison Silly Farmhouse Ale, Poperings Hommel, Wittekerke White, Kapittel Peter Brown Ale, and Augustijn Tripel. Cost: \$49.95. Dinner starts at 7 p.m.

Waterzooi is at 850 Franklin Ave., Garden City; 516-877-2177.

Waterzooi. Photo / Jonathan Young

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