

CREATIVE LOAFING

Nuit Belge returns for a second year

Travel to Belgium without the long flight or high airfare

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RHIZOME PRODUCTIONS

On Sat., Feb. 25, **Nuit Belge** takes Atlanta residents across the Atlantic Ocean to enjoy a night in Belgium at the Foundry at Puritan Mill. Founder Matt Leff has created an event for locals to experience the best of Belgian and Belgian-inspired beers while they enjoy new creations from their favorite restaurants. This is the second time that Nuit Belge takes place in Atlanta and it is bigger than ever.

Atlanta eateries including Staplehouse, Double Zero and 9 Mile Station create unique, all-you-can-eat small plates that perfectly complement their Belgian and Belgian-inspired beers.

“The event is perfect for the people who love beer and people who are interested in learning about beer but [it is] the food that becomes the main highlight,” says Leff.

General ticket holders can gorge themselves at the raw bar of endless oysters from Murder Point Oyster Company, rich chocolate from Olive and Sinclair Chocolate and cheese platters by Whole Foods Market. They also get to taste the limited edition Curious No. 8 from local brewery Creature Comforts.

VIP ticket holders get early entry and have the opportunity to sample dishes in an intimate setting from Fisher’s at Orange Beach Marina’s executive chef Bill Briand. Briand received a James Beard nomination in 2016, spent seven years working with Emeril Lagasse and now specializes in seafood. Briand will make three unique dishes to pair with the rare Blackberry Farm Brewery beer. In addition to the unlimited food and beverages, guests take home an exclusive tasting glass and festival program.

Foodies can purchase a designated driver ticket, which will allow them to partake in all of the festivities without alcohol. Staplehouse is giving \$10 from every ticket sale to the Giving Kitchen as well as a \$10 discount with their promo code TGK10.

Tickets can be purchased on the [Nuit Belge](#) website.

Get a look at the full pairings menu:

- Fisher’s at Orange Beach Marina (Bill Briand VIP): 1976 Imperial Saison and King of Falling Fruit
- STAPLEHOUSE: Saison Dupont and Curious 8
- Porch Light Latin Kitchen: Bruery Terreux Humulus and Trappistes Rochefort 6
- Empire State South: Hibernial Fluxus and Trappist Tripel
- Local Three: Mutualism and Gulden Draak Quad
- Double Zero: Piraat Triple Hop and Inceptus
- King + Duke: Oude Kriek Cuvée René and Delirium La Guillotine
- Five and Ten: Southerly Love 2 and Orval Trappist Ale
- Brush Sushi Izakaya: Cidre Triple and Framboise
- Better Half: Kasteel Donker and Oude Geuze
- 9 Mile Station: Alexander and Blackberry Farm Brewery Classic Saison
- Local Republic: Saint Bernardus Witbier and Heavy Bell^[1]_[SEP]

\$79-\$149. 7-10 p.m. Sat., Feb. 25. The Foundry at Puritan Mill, 916 Joseph E. Lowery Blvd. 404-962-8700. www.nuitbelge.com.



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