

## Rogue Beer Dinner

Presented by Sunspot and Bearden Beer Market

*First Course*

Chipotle Ale paired with  
Pickled shrimp, sofrito, lemon/lime cucumbers,  
honey-chipotle carrot.

*Second Course*

Captain Sig's Northwestern Ale paired with  
Torchon of foie gras, pear caponata, tomato and orange  
compote, aged balsamic.

*Third Course*

Hazelnut Brown Nectar paired with  
Venison carpaccio, macadamia and ancho chile coulis,  
grilled tomatillo, queso fresco.

*Fourth Course*

Dirtoir Black Lager paired with  
Pepper seared scallops, sweet pea risotto, saffron chile  
broth, grated pecorino.

*Fifth Course*

Mocha Porter paired with  
Vanilla mousse, iced concord grapes, chocolate tart.

**Monday, February 7, 2011 @ 7:00 p.m.**

\$50 per person. Vegetarian Options also Available.

For Reservations call (865) 637.4663