

ROGUE

BEER DINNER

Thursday, March 4th, 2010 @ 6:30PM

Reception

Hot Boiled Peanuts

Morimoto Soba Ale

1st Course

Chestnut Soup with Truffle Oil

Morimoto Black Obi Soba Ale

2nd Course

Corned Duck Terrine

Pickled Celery, Rye Mustard Sauce, Toast

Brutal IPA

3rd Course

Whisky Glazed Pork Belly Confit

Smoked Beet & Apple Salad, Arugula

John John Dead Guy Ale

4th Course

Grilled Axis Venison

Sweet Potato Puree, Pickled Cherries,

Smokey bleu Cheese, Red Wine Sauce

Hazelnut Brown Nectar

5th Course

Warm Maple Glazed Doughnut Holes

Pecans, Caramel Ice Cream

Dead Guy Whisky Flip