



proudly presents

ROGUE

Beer Dinner

A 4-course / 5-beer dinner highlighting Rogue's incredible brews

Thursday, March 31th

Reception at 7:00, Seating at 7:30

Menu

Reception

Morimoto Imperial Pilsner

I

Portabello Cigar

Portabello stuffed with Smoked Mozzarella, wrapped in prosciutto
in a Sun-dried Tomato Cream Sauce

Dry Hopped St. Rogue Red Ale

II

Blackened Prawn

Napa Cabbage Salad, Toasted Hazelnuts

Hazelnut Brown Nectar

III

Dirtoir Braised Beef Rib

Vidalia Onion Relish

Potato Fennel Hash

Chatoe Rogue First Dirtoir Black Lager

IV

Stout Infused Tiramisu

Chocolate Stout

Reservations Only

\$45 per person + tax & gratuity

phone 843-881-4711 to reserve your seat!