



**THE BEER CHEF**

Presents

**Dinner with the Brewmaster**

**Friday April 10, 2009**

**AT The Cathedral Hill Hotel**

**Featuring**

**The Unique Ales of Rogue**

**Brewery**

**Reception**

**6:30 PM**

**Beer Chef's Hors D'Oeuvre Selection**

*A Rogues Gallery*

**Dinner**

**7:30PM**

**First Course**

**Tataki of Kobe Beef with Ponzu Sauce**

*St. Rogues Red Dry Hopped Ale*

**Second Course**

**Napoleon of Day Boat Scallop and Peeky toe Crab with Sweet Potato Chipotle Puree**

*Rogue Hazelnut Brown Nectar*

**Third Course**

**Chocolate Six Spice Braised Kurobuta Pork Short Ribs with Congee and Pea Shoots**

*Rogue Mocha Porter*

**Fourth Course**

**Vanilla Bean Scented Sweet Risotto with Orange Syrup and Spicy Pecans**

*2008 Old Crustacean*

**\$80 per Person Inclusive of Tax and Gratuity**

**Please Make Reservations by April 6, 2009**

**At [www.beer-chef.com](http://www.beer-chef.com)**

**Bruce D. Paton CEC**

**Executive Chef**