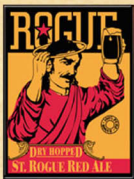


# ROGUE

## BEER DINNER



*Seville Quarter will be kicking off the Emerald Coast Beer Festival with a beer pairings dinner featuring the daring ales of Newport Oregon's Rogue. We have selected six special ales to be paired with a very spirited menu from Seville's Chef, Brandon Melton. Rogue's highly informative John Lasseter will be on hand to lead us through these unique hand crafted ales.*

### *The Evenings Pairings*

*Apalachicola Oysters with Cucumber Mignonette and Smoked Chili Sauce  
Chicken Flautas with Roasted Tomatillo Salsa*

*Chorizo Empanaditas*

*Rogue Morimoto Soba Ale*

*Rogue Brutal IPA*

*Seared Royal Red Shrimp in Sofrito with Crispy Tortilla Threads  
Chatoe Rogue Single Malt Ale*

*Roasted Corn and Poblano Tamales with Warm Manchego Cream  
Rogue John John Juniper Pale Ale*

*Iron Seared Hanger Steak in Mole, Roasted Fingerling Potatoes  
Catalan Spinach  
Rogue Dry Hopped St. Rogue Red Ale*

*Hazelnut Flan with Dark Chocolate Laced Almond Tuile  
Rogue Hazelnut Brown Nectar*

**Thursday, September 8th 7:00 PM Apple Annie's Courtyard**  
**\$55 Per Person Plus Tax and Gratuity**  
**Reservations ring Nancy 850.434.6211**

