

# MCCORMICK & SCHMICK'S

## SEAFOOD RESTAURANT

Join us **Wednesday,**  
**July 14<sup>th</sup>**  
**at 6 PM**

**Brewmaster Dinner**  
featuring  
**New Belgium Brewery**

### **TOAST**

**Blue Paddle Pilsner Lager**  
**Baked Penn Cove Oysters with Bacon**  
**and Cayenne Butter**

### **2<sup>nd</sup> Course**

**Sunshine Wheat Beer**  
**Grilled Sea Scallops and Nectarines**  
**with Arugula Salad**

### **3<sup>rd</sup> Course**

**Fat Tire Amber Ale**  
**Smoked Ribs on top of Bacon Lettuce**  
**and Tomato Slaw**

### **4<sup>th</sup> Course**

**Ranger India Pale Ale**  
**Grilled Spicy Citrus Chicken with**  
**Summer Vegetables and Harissa**  
**Dressing**

### **5<sup>th</sup> Course**

**Abbey Belgian Style Ale**  
**Stone Fruit Shortcake with Bourbon**  
**Whip Cream**

**Make Your Reservations Now!**

**\$45 per person**  
**425-454-2606 or**  
**ms82@msmg.com**

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