



Hello,

This Sunday is our second dish'n beer session, and we have a few tickets remaining at 99 Bottles. I'm especially excited about dish'n beer as it gives me an opportunity to share some limited, hard-to-find beers as well as some of my favorites in a small, sit-down session while...

Dishing up beer with food...

Twelve beers. Two appetizers. Five cheeses. One dessert.

Dishing out beer info and confidence...

- A hands-on course on how to taste beer.
- A demonstration of different styles of beer tastings: blind, vertical, horizontal.
- An exploration: Does a beer glass really impact a beer's flavor?
- Easy appetizers that you can make at home.

Below is what we'll be dish'n up at Sunday's session.

Sincerely,
Tiffany
99 Bottles

Dish'n Beer

menu for Sunday, May 17th

**Shrimp & Cheese Stuffed Mushrooms
paired with four servings of Kolsch beer**
from Seattle to Germany

A taste of Italy
(bruschetta, cured meats & olives)
served with an Italian lager,
Panil Barrique 2006 Vintage, and
Malthus Baluba, a double-malted stout
brewed with apricot, pineapple and ginger

**Five French cheeses from DeLaurenti of Seattle
paired with Belgian & English ales**

Belgian strong pale with Pierre Robert
Belgian stout with Ossau Iraty
Belgian dubbel with Morbier
Belgian witbier with Tommede Ma Grande-Mere
vertical pouring of Thomas Hardy's Ale with St. Agur

Dessert
carrot cake with a Washington-brewed India pale ale

\$39 per person includes beer, food, a beer glass, and course materials and appetizer recipes. Bring your ticket & valid ID to WineStyles on Sunday, May 17th at 1PM. This event is approximately 2-1/2 hours. WineStyles is located next door to 99 Bottles and we're holding the event in their sit-down wine bar, so we can pour more! Limited to 13 participants.

ADVANCE TICKET REQUIRED; tickets are available at 99 Bottles or [online via PayPal purchase](#), until 8PM Friday, May 15th. We have just a few spots left for Sunday's session.

COMMENTS FROM APRIL'S DISH'N BEER SESSION...

"It was perfect."

"It was interesting to see how the flavor of the beer and cheeses affected one another."

"I like the size of the class. Very nice and intimate."

"I could actually swallow--and enjoy--beers I would normally find repulsive. I even ate the blue cheese!"

Cheers & Happy Seattle Beer Week!



OTHER EVENTS

COME TO 99 BOTTLES FOR BEER TASTING:

Saturday, May 16th - 6 sample pours for \$1
with special guest Georges-Phillippe Boyer of Pacific Rim
Jerome from Argentina
Casa beer from Morocco
Sagres Bohemia from Portugal

Wednesday, May 20th - 2 sample pours for \$1
The 99 Bottles's Weekly Pick

... more new beers arrived this week ...

What's already arrived this week...

- [Deschutes Mirror-Mirror](#) -- final shipment arrived last Tuesday; limit 6 bottles/person
- [Allagash Confluence Ale](#) -- limited release, brewed with Brett
- [Elysian Avatar](#) -- an India pale ale brewed with jasmine, very floral
- [Port Brewing 3rd Anniversary Ale](#) -- a 10% double IPA
- [Great Divide Belgica](#) -- a 7.2% Belgian-style IPA
- [Great Divide Dunkel Weisse](#) -- finally, a bottled American dark hefeweizen!
- [Great Divide Saison](#) -- a 7.3% saison / farmhouse-style ale
- [Fish Tale Monkfish 2009](#) -- a locally brewed Belgian-style tripel from Olympia, rotating release with limited availability

Expected to arrive on Friday (or next week) ...

Deschutes Red Chair, Lagunitas 2009 Correction Ale, Boulder Flashback 30th Anniversary Ale, Firestone Walker Pale 31, Firestone Walker Double Barrel, Firestone Walker Union Jack, Caldera Pale Ale, Caldera Amber Ale, Flying Dog Double Dog, Flying Dog Horn Dog Barleywine, Flying Dog Gonzo Imperial Porter

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