



## **Key West BrewFest Sam Adams Dinner**

**Sunday, September 2<sup>nd</sup> @ 6pm**

**Southernmost Beach Café: 1405 Duval Street**

**\$100 per person including Tax and Gratuity  
6 Course Dinner**

### **Boston Spiked Shrimp**

Sugar Cane skewered BBQ shrimp with an Octoberfest Pineapple Slaw.

### **The Noble Stack**

Crab & Avocado timbale with endive salad and a Noble Pils vinaigrette.

Served with Noble Pils.

### **The Imperial Flatbread**

Homemade grilled flatbread, with duck confit, arugula, goat cheese, caramelized onion, shaved black truffles and an herb oil drizzle. Served with the same beer that's in the bread, Imperial White.

### **Whitewater Tuna Tacos**

Fresh Blackened Ahi Tuna, over jicama and carrot slaw, with ginger crème fraiche and watermelon caviar, inside crispy bite size corn taco shells. Served with Whitewater IPA.

### **Lamb Lollipops**

Boston Lager marinated, grilled Lamb Lollipops next to bacon tri-color potato hash, with a mint and pomegranate drizzle. Served with Boston Lager.

### **The Angry Sundae**

Key Lime Ice cream over homemade graham cracker cookie, topped with dark chocolate "pop-rocks", and mint aromatics. Served with Angry Orchard.

**Tickets:** 305-295-6519 or [www.keywestbrewfest.com](http://www.keywestbrewfest.com)