



HOLIDAY COCKTAIL 101

Saturday, November 23rd 2019

Arrival

Amaro Punch

Ramazzotti Rosato Bitter, cardamom and lemongrass syrup,
fresh lemon juice, orange flower water

AUTUMN SQUASH TAMALES FRITOS

Pepitas gastrique, cilantro crema

First

The Mythic Jackalope

Drumshanbo Gunpowder Gin, Pierre Ferrand Dry Curacao,
Earl Grey tea, lemon-vanilla syrup

PAN SEARED SALMON CAKE

Sesame noodles with exotic mushrooms & slivered veg, miso-tea broth, sichuan aioli

Second

Autumn Stroke

Copper & Kings Apple Brandy, roasted apple and pear shrub,
honey and a splash of soda

GRILLED SAUSAGE DUO

Polenta fries, applesauce & red cabbage, beer mustard

Third

El Clásico

Cardenal Mendoza Spanish Brandy, PX Sherry, Chinato Vermouth
and fresh pressed orange juice

BRAISED BEEF BOWL

Brioche pastry bowl, potato & root vegetable puree, julienne vegetables,
Sherry espagnole sauce

To Finish

Trujillo Eggnog

Slow and Low, Nooku Bourbon Cream

DEEP DISH CHOCOLATE PECAN PIE

Cajeta

*\$60 per person
plus tax and gratuity*