

DISTILLED SPIRITS DINNER MENU



Executive Chef

Michael Manders

Specialty Cocktails paired by

Ben Brueshoeff, **BĚT Vodka**
The Peoples Choice Winner 2017

Starters

Chef's Choice of Assorted Appetizers

1st course

House-made Gravlax

warm fingerling potato salad, black pepper citrus crème fraiche, olive oil

2nd course

Pan-fried Pierogi

duck confit, caramelized onion, natural jus, sour cream

3rd course

Braised Pork Osso Buco

pumpnickel crust, stone-ground mustard sauce, celery root purée, fresh horseradish

4th course

White Chocolate Cheesecake

blackberry coulis

All cocktail pairings will feature BĚT Vodka