

GIN TASTING NIGHT MENU

GIN COCKTAIL ON ARRIVAL

COURSE ONE:

BEVERAGE Oyster Shell Gin

FOOD PAIRING Fresh oysters with pink finger lime pearls

COURSE TWO:

BEVERAGE Beeswax and Olive Gin

FOOD PAIRING Smoked salmon blini with dill crème fraiche and crispy capers

COURSE THREE:

BEVERAGE Pink Pepper Gin

FOOD PAIRING Pork tenderloin with a pomegranate reduction

COURSE FOUR:

BEVERAGE Southern Strength Gin

FOOD PAIRING Slow cooked beef brisket with salsa verde

COURSE FIVE:

BEVERAGE Triple Juniper Gin

FOOD PAIRING Chocolate terrine with crispy feuilletine and raspberry sorbet quenelle