



SUMMER *cocktail dinner*

Welcome!

Grecian Spa

*milagro silver tequila, aloe liqueur, agave, dill,
cucumber, lime*

AMUSE

SEA SCALLOP CEVICHE

coconut, lime, jalapeño, honeydew granita

COURSE ONE

OCTOPUS CARPACCIO

salata dakos, kalamata olive, black garlic,
greek oregano, white balsamic vinaigrette

Family Heirloom

*edinburgh gin, tomato water, black peppercorn,
thai basil, lemon, tabasco pearls*

COURSE TWO

RAMP CAVATELLI

braised lamb ragout, mint pea puree, shaved fennel,
pickled ramps, kefalograviera cheese

Acropolis

*woodford reserve rye whiskey, paul giraud xo cognac,
carpano antica, edinburgh rhubarb ginger, rhubarb
bitters, angostura bitters*

COURSE THREE

DUCK DUCK GOOSE

tamarind glazed duck breast, hudson valley foie gras,
duck confit, fava bean purée, cinnamon braised
cabbage, mushroom fricassee, oregano jus

Santorini Caldera

*johnny smoking gun whiskey, bwc pechuga apple brandy,
velvet falernum, all spice dram, guava, pineapple,
cinnamon volcano*

DESSERT

BAKED ALASKA

blood orange sorbet, meringue, toasted coconut,
bittersweet dark chocolate sauce

International Exchange

*ilegal mezcal reposado, belle isle cold brew,
baltamaro coffee, cinnamon*