

4 COURSE MENU

GIN PAIRING

ENTRÉE

Seared Scallops in XO Sauce, Capelin Roe, Couscous
and Quinoa Grains with Sesame Dressing



Hendricks

Hendrick's wondrous botanical signature consists of flowers, roots, fruits, and seeds from the world over.

MAIN COURSE 1

Classic Seafood Bouillabaisse
(Prawn, Barramundi, Blue Mussels, and Clams in Seafood Broth)



The Botanist

The Botanist, small-batch, artisanal Islay gin using nine of the classic gin aromatics
– orris root, cassia bark, coriander seed.

MAIN COURSE 2

Garganelli with Beef and Mushroom Ragu alla Bolognese



Monkey 47

Monkey 47 is made at a distillery in Germany's Black Forest from a blend of 47 botanicals.
The result is a light and fragrant gin with a bit of sweetness balanced out
by baking spice notes like cinnamon and nutmeg.

DESSERT

Apple Crumble with Vanilla Ice Cream



Bombay Sapphire

The distillery vapor infuses botanicals like juniper, licorice, and almond into the alcohol.



4 COURSE MENU (VEGETARIAN)

GIN PAIRING

ENTRÉE

Korean Soy Glazed Tempeh, Couscous and
Quinoa Grains with Sesame Dressing



Hendricks

Hendrick's wondrous botanical signature consists of flowers, roots, fruits, and seeds from the world over.

MAIN COURSE 1

Gluten-Free Chickpea Tofu Croquette paired with
Siracha Mayo, Corn Velouté and Pickled Cabbage



The Botanist

The Botanist, small-batch, artisanal Islay gin using nine of the classic gin aromatics
– orris root, cassia bark, coriander seed.

MAIN COURSE 2

Sautéed Garganelli with Impossible Meat and Mushroom Ragu alla Bolognese



Monkey 47

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The result is a light and fragrant gin with a bit of sweetness balanced out
by baking spice notes like cinnamon and nutmeg.

DESSERT

Apple Crumble with Vanilla Ice Cream



Bombay Sapphire

The distillery vapor infuses botanicals like juniper, licorice, and almond into the alcohol.

