



## INTIMATE GATHERING

5-8 PEOPLE

### BEERS

- **Leipzinger Gose (4.8% ABV)** •

A sour style German beer, brewed with salt and coriander

- **Saison Dupont Cuvée Dry Hopping (6.5% ABV)** •

A special dry-hopped version of Dupont's benchmark Belgian saison

- **St. Bernardus Tripel (8.0% ABV)** •

Banana & herbal flavor from Belgian yeast, seemingly light but strong

- **Unibroue Maudite (8.0% ABV)** •

Malty with spice notes of cinnamon & nutmeg

### WINES

- **Birichino 'St. Georges' Zinfandel** •

A lighter style California Zinfandel with a lovely balance of acidity and tannin

- **Broc Cellars Grenache** •

Heavenly blend of deep plum, rich raspberry and star anise - fruit flavors without a syrupy finish

- **Tascante 'Buonara' Carricante** •

Made on the slopes of Mount Etna! A white wine with unbelievable mineral structure

### APERITIF

#### LILLET CITRON

1 oz Lillet Blanc

1/2 oz Quince & Apple Citrus Syrup

Lemon twist

Shake and serve up with a lemon twist.

Quince & Apple's Citrus Syrup is a wonderful balance of sweetness, acidity, and savory for a cocktail base. The Citrus Syrup with lemon, lime and lemongrass will complement the citrus notes in Lillet.

### DINNER FEATURE

#### PAPER KITE

1 1/2 oz Aperol

1 oz Henry McKenna 10 year Bourbon

3 dashes Fee Whiskey Barrel Bitters

Serve on the rocks

While slightly bitter, the spectacularly mellow Henry McKenna Bourbon plays off the vanilla and orange notes in the Aperol and bitters. This whiskey is not for the faint of heart with its devilish jalapeno flavors, high proof and rich finish. It will surely impress your guests.

### POST FEAST

#### LAZZARONI AMARO

Serve neat

Amari is a thinking man's liqueur. There are so many flavors in one bottle - gentian, rhubarb, sandalwood, cloves, dried citrus designed to mystify, entrance and delight your taste buds. Nothing can top the glorious sensation of an amari after a leisurely harvest feast with friends.