MIXOLIGY CLASS

Cocktail 1: Fig & Thistle (Chivas Scotch, Zucca Rarbararo, Fig Infused Syrup, Lemon Juice)
Cocktail 2: Spruced Up (Bulliet Rye, Blackberries, Rosemary Simple Syrup, Lemon Juice, Apple Cider, Rosemary Sprig for Garnish)
Cocktail 3: Maple Cinnamon Old Fashioned (Bulliet Bourbon, Maple Syrup, Bitters, Club Soda, Garnish with bacon)

COCKTAIL PAIRING DINNER

1st Course
Smoked Duck Sausage Salad
Arugula, fig, Roquefort, orange lentils, lemon vinaigrette
Cocktail: Fig & Thistle

2nd Course
Pork Shank Cassoulet
Sweet potatoes, cranberry, mirepoix, bacon lardons, rosemary, chive
Cocktail: Spruced Up

3rd Course
Bourbon Street Filet Mignon
Porcini mushrooms with a maple bourbon infused Demi glace
Cocktail: Maple Cinnamon Old Fashioned