



ITHACA BEER COMPANY &  
SAINT LAWRENCE SPIRITS DINNER

JANUARY 12, 2018

.... SIX COURSE DINNER ....

BAY SCALLOP CEVICHE

*Pickled Squash, Cucumbers & Grapefruit Supreme*

ANCHORED MULE

.....

SLOW ROASTED PORK BELLY

*Sweet & Sour Eggplant, Apricot Jam, Soubise & Rosemary Oil*

APRICOT WHEAT BEER & LAWRENCE VODKA COCKTAIL

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BLACKENED FISH REUBEN

*Sweet Potato Crisps, Russian Dressing, Apple Slaw & House Mustard*

20/20: HINDSIGHT SAISON FARMHOUSE ALE & RYE WHISKEY

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DUCK CONFIT TACO

*Citrus Goat Cheese, Scallions, Cured Tomatoes & Hoisin Sauce*

CASCAZILLA BEER & RYESING TIDE WHISKEY

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HOUSE SMOKED BRISKET

*Potato Pancake, Swiss Chard, Carrots, Creme Fraiche & Red Wine Peppercorn Demi Glace*

BALTIC PORTER BEER & CAPTAIN'S FLASK BOURBON

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FROZEN CHOCOLATE SOUFFLE

*Peppermint Almond Brittle & Chocolate Sauce*

SUPER STOUT & CHOCOLATE ROUGE ABSINTHE COCKTAIL

.....

\$60 Per Person

*Excluding Tax & Gratuity*