Lancer Hospitality at Mystic Seaport Museum Four Course Dinner Pairing Series March 14, 2024 | 5:30pm featuring:

Verilable
DISTILLERY
STONINGTON, CT

FIRST COURSE

Local Mystic Blue point oyster, Apple-pomegranate Mignonette.

French 75 Southwick's American Gin

SECOND COURSE

Arugula citrus Salad, grapefruit, fennel, pickled shallot, Pecorino Romano, Honey-Lemon Vinaigrette

GG&T with Aromatics
Southwick's American Gin

THIRD COURSE

Port Wine Braised short ribs, tomato, mirepoix, Boursin potato puree

NY Sour Ship's Bell Bourbon

FOURTH COURSE

Dark Chocolate Soufflé, Crème anglaise, Southwick's American Gin-soaked sour cherry

Espresso Martini Veritable Coffee Liqueur

