

Lancer Hospitality at Mystic Seaport Museum

Four Course Dinner Pairing Series

March 28, 2024 | 5:30pm

featuring:

Veritable
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



GREENMANS' LANDING
RIVERSIDE PROVISIONS