



# CIDER DINNER WITH BOTANIST & BARREL MARCH 15<sup>TH</sup>, 2023

We are so excited to partner with our friends at Botanist & Barrel whose orchard-to-bottle ciders and fruited wines are some of our favorite locally made beverages!

## FIRST COURSE

**PAELLA-STUFFED GRILLED LANGOUSTINES**  
*'Basque in the Glory' Basque-Style Cider*

## SECOND COURSE

**CHICKEN LIVER TARTLET** Cider Gelee, Hazelnut Crust  
*'Grapes Have Feelings' Apple-Muscadine Co-ferment Cider*

## ENTREE

**APPLEWOOD SMOKED SUCKLING PIG** Garlic Aioli, Salsa Verde, Crispy Cheesy Potatoes,  
Grilled Hardy Greens  
*'Not What We May Be' Spontaneously Fermented Cider*

## DESSERT.....

**BENNE SEED ANGEL FOOD CAKE** Honey Thyme Tuile, Cider-Roasted Strawberries, Mascarpone Cream  
*Sparkling Strawberry Cider*

**Only \$75 per person**  
**Seats are limited, so purchase tickets today!**



**SCAN TO BOOK**

\*ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.