

Keipi Dinner Menu



Welcome

Cucumber Crosscut: Cucumber Vodka, Spiced Lime, St. Germain & Cointreau
Pink Flamingo : Grapefruit Vodka, Rosemary Infused Grapefruit & Champagne

Dungeness Crab Beignets & Gazpacho Salad Spoons

First Course

Taster Flight: Ghost #6 Gin, Bourbon, Cherry Whiskey, Espresso Vodka

Khachapuri served three ways:

House Made Burrata & Bacon,

Charred Spinach & Earthen Goodness's Mushrooms,

Classic

Assorted Seasonal Pickles, Marinated Olives, Preserved Fruit, Cured Meat, Aged Cheese

Second Course

Whimsy & Circumstance: Ghost #6 Gin Infused with Plum, Lemon & Herbs, St Germain & Soda Water

Roast Duck Breast & Confit Leg, Plum Preserves, Carrot & Spring Pea Tendrils, Lentils, Rosemary Gin Jus

Third Course

Apple a Day: Cherry Whiskey, Apple, Cinnamon & Vanilla

Cleopatra's Choice: Rye, Campari, Fig Jam & Lemon

Red Wine Sangria with Vodka, Lime, Berries & Sage

Spiked Marbled Molasses Pork Chop, Roast Cinnamon-Apple Caramel

Asparagus Salad, Lemon, Olive Oil, Feta

Dijon-Mint Pesto Crusted Rack of Lamb

Seared Gnocchi Cakes, Yukon Potatoes, Parmesan, Heirloom Tomato, Basil

Fourth Course

Maverick's Espresso Martini with Espresso Vodka, Whiplash Whipped Cream Whisky & Nordic Coffee

Layered Chocolate Cake, Honey Butter Frosting, Blackberry Preserves, Lavender, Chocolate Sauce

Whistle Punk Ice Cream, Chocolate Covered Holmquist Hazelnut Bark, Dipped Strawberries

Thank you to our partner Simple Goodness Sisters for their contribution of unique simple syrups to our dinner tonight.

www.simplegoodnesssisters.com