

HERITAGE TAVERN
PEAR COCKTAIL DINNER
FEATURING DEATH'S DOOR SPIRITS
MARCH 26, 2017



Passed Hors d'oeuvres & Cocktails

1st course:

Blue Marlin Crudo; country ham powder, fresh hearts of palm, pear-thyme vinaigrette

cocktail: Pear-infused Death's Door gin, honey, lemon, sorrel, pear cinnamon bitters

2nd course:

Foie Gras Mousse; pear chips, fir tips, pain d'epices

cocktail: Pear-infused Death's Door gin, absinthe, fir tips, lime, cardamom, powdered sugar

3rd course:

Willow Creek Farms Pork Belly; beet puree, hazelnut brown butter, truffle, sherry gastrique

cocktail: Pear-infused Death's Door gin, Wollersheim port, brown butter, thyme, lemon oil,
pear blossom tincture

4th course:

Cocoa Nib Crusted Venison; sour red cabbage, pickled pear, pear wood-smoked potato puree

cocktail: Pear-infused Death's Door Gin, dry vermouth, sweet vermouth, orange,
black pepper tincture, pear tobacco bitters

Dessert:

Glass Pear; pear mousse, hickory nut cake, brown butter-lavender crumble

cocktail: Pear-infused Death Door Spirits, clarified pistachio milk punch, clarified lemon,
winter spice, milk thistle pear bitters, lavender milk froth

\$95 includes food and beverage