

# VIP Distilled Spirits Festival Menu 2018

**Bar Snack:** House Blend Spiced Mixed Nuts

**Welcome Cocktail:** "Summertime Tippling"  
**Azunia Organic Blanco Tequila**

*(Gold Ribbon -- Best of Class, Best of Division –  
100% Blue Agave Tequila, Mexico - Silver/Plata)*

Azunia Organic Blanco Tequila, Fresh Lemon Juice,  
Real Strawberry Puree, Cucumber, Mint, Ginger Beer

---

## **Tasting Experience #1**

### **Action Station – 1:00pm-2:30pm**

Seared George's Bank Sea Scallop,  
Sweet Corn Pudding, Succotash, Bacon Jam

**Cocktail Pairing:** "Blood Orange Classic Daiquiri"  
**Seven Caves Barrel Aged Rum**

*(Gold Ribbon -- Best of Class, Best of Division – Aged Rum)*

Seven Caves Barrel Aged Rum, Fresh Blood Orange Juice, Simple Syrup

### **Grazing Station – 1:00pm-3:00pm**

House Cured "Gravlax",  
Pumpnickel Crisps, Honey Mustard Dill Cucumber Salad  
German Style Fingerling Potato Salad with Apple Wood Bacon  
Smoked Idaho Rainbow Trout Salad,  
Crème Fraiche, Pickled Bermuda Onions, Cornichons, Capers

Cocktail Pairing: "Bee Danish"  
**Venus Spirits Gin Blend No. 1**

*(Gold Ribbon -- Best of Class, Best of Division – Traditional Gin)*

Venus Aquavit, Honey Simple Syrup, Fresh Lemon Juice

---

**Tasting Experience #2**

**Action Station – 3:00pm-4:30pm**

***Duck Two Ways***

Sauteed Maple Leaf Farms Duck Breast, Summer Stone Fruit,  
Fennel Agro Dolce, Micro Fines Herb Salad

Duck Confit Salad, Baby Arugula, Pickled Bing Cherries,  
Laura Chenel Goat Cheese, Caramelized Pistachio Vinaigrette

Cocktail Pairing: "Black Sea Breeze"  
**Black Sea Vodka**

*(Gold Ribbon -- Best of Class, Best of Division -- Rye Vodka Unflavored)*

Black Sea Vodka, Simple Syrup, Rose Champagne, Mint Sprig

**Grazing Station – 3:00pm-5:00pm**

House Made Pates, Grilled Ciabatta

Smoked Brie, Apricot Habanero Chutney, Rosemary Flatbreads

Cocktail Pairing: "Old Pals got your 6"  
**Alley 6 Rye Whiskey**

*(Gold Ribbon -- Best of Class, Best of Division, Best of Show – American Rye Whiskey)*

Alley 6 Rye Whiskey, Carpano Sweet Vermouth, Campari, Burnt Orange

---

**Sweet Treats — 4:30pm-5:00pm**

“So Rich” Chocolates by Johna

Milk Frangelico Truffle with Dried Tart Cherries

Cranberry Chipotle Toffee

Pairing: Frank-Lin Brands – Duggan’s Irish Cream Liqueur

*(Gold Ribbon – Best of Class – Cream/Dairy)*