



**July 19th – Tales of the Cocktail Spirited Dinner  
Featuring Bar Chef Ryan Magerian and Junior Merino**

**I**

**Absolutely Pera**

*Veal and Goat Cheese Pansoti with Roasted Tomato and Vodka Cream.  
Garnished with Spiced Walnuts and English Peas*

**II**

**Rubies**

*Tangerine and Chipotle Soaked Grilled Jumbo Shrimp with Papaya-Black  
Bean Salsa and Lime Sour Cream*

**III**

**Peppercorn Smash**

*Four Pepper and Thyme Rubbed Lamb Loin with Two-Potato Pancetta  
Lyonnais and Golden Chanrtelles and demi*

**IV**

**New York Flip**

*Black and White Chocolate Crème Brulee*

*\$ 85 per person*

*Inclusive*

*Executive Chef Nick Gile and staff*

**ABSOLUT<sup>®</sup>**  
*Country of Sweden*  
**VODKA**

