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**July 19th – Tales of the Cocktail Spirited Dinner  
Featuring Bar Chefs Bridget Albert and Lucy Brennan**

**I**

**Juniper Beginning**

*Lump Crab Meat, Grilled Asparagus, Smoked Egg Hollandaise, Toasted Almonds*

**II**

**Citrus Mojito**

*Filet of Sole, Herbed Emulsion, Morel Mushrooms*

**III**

**Kentucky Red**

*Filet Mignon,  
Braised Short Rib, Spiced Red Wine Sauce*

**IV**

**Chocolate Peche**

*Chocolate Bon Bons  
Vanilla Ice Cream  
Extra Virgin Olive Oil*

*\$75 per person  
Inclusive*

*Executive Chef Michel Sichel and staff*

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**VODKA**