THE ABBEY RESORT PRESENTS

Dancing Goat Distillery

Pairing Dinner

COURSE ONE

Juniper Cured Salmon Tartare

Sliced Cucumber, Creme Fraiche, Malted Wheat Sourdough Crisp,
Fennel & Citrus Salad, Coriander Vinaigrette

Paired with *Death's Door Gin*

COURSE TWO

Poached Sablefish

Russet Shingles, Cold Poached Caramelized Beurre Bosc Pear,
Finger Lime Mont Blanc, Mustard Microgreens

Paired with *Limousin Rye*

COURSE THREE

Coffee Crusted Bison Filet

Barley Risotto, Peas, Roasted Carrots, Strawberry Demi-Glace

Paired with *Stillman's Sonder Straight Bourbon*

COURSE FOUR

Duck Breast and Cherry Port

Maple Delicata Squash Puree, Cherry Port Reduction,
Brown Butter Croutons, Sunflower Microgreens

Paired with *I Would Rye 4 U*

COURSE FIVE: DESSERT

S'more Entremet

Toasted Shortbread, Marshmallow Mousse, Salted Caramel Gelee,
Milk Chocolate Mirror Glaze

Paired with *Swiss Misters*

DANCING GOAT DISTILLERY

Please inform your server of any dietary restrictions or allergies.