



## CATOCTIN CREEK DINNER

Saturday, September 28th, 2019

7:30pm

\$85 Per Person

*Welcome:*

### Watershed Lemonade

*Catoctin Creek Watershed Gin, Smoke Lime Juice, Peach*

*paired with:*

### Bartlett Pear Salad

*Petite Greens, Candied Pecans, Goat Cheese Mousse, Sherry Vinaigrette*

*1<sup>st</sup> Course:*

### Tom Foolery

*Catoctin Creek Old Tom Gin, Triple Sec, Lime, Charred Orange*

*paired with:*

### Duck Confit Tartlet

*Foraged Mushrooms, Caramelized Onions, Duck Fat Hollandaise, Fresh Chives*

*2<sup>nd</sup> Course:*

### Catoctin Creek Special Cask Bourbon

*Served Neat*

*paired with:*

### 1690 Farms Juniper Spiced Lamb Chop

*Confit Fingerling Potatoes, Roasted Fennel, Celery Root Puree, Cabernet Shallots*

*3<sup>rd</sup> Course:*

### Catoctin Creek 80 Proof Rye

*Served Neat*

*paired with:*

### Guinea Hen Roulade

*Braised Flageolets, Cipollini Onions, Melted Tomatoes,*

*Double Smoked Bacon, Shaved Brussel Sprouts*

*Dessert:*

### Brandy Alexander

*Catoctin Creek Peach Brandy, Amaretto, Cream, Homemade Peach Slurry*

*paired with:*

### Maida Heatters 80 Proof Chocolate Cake

*Catoctin Creek Ice Cream, Maple Walnut Crisp, Caramelized Orange*