



MAXology Cocktail Dinner
Wednesday, February 29, 2012
6:30pm

Aperitif

Gougeres, trout mousse, caviar

Kir Royal-classic sparkler with a twist

Massenez de Dijon, fresh orange, Prosecco, lemon oil

Daiquiri

Cuban wedding shrimp, jumbo shrimp, Myers rum, orange juice, jalapeño

Lemon Thyme-the original daiquiri, elevated; savory and refreshing

Puerto Rican white rum, lemon-thyme syrup, citrus, Jamaican dark rum

Martini

Thai steamed red snapper, tamarind, ginger, lemongrass

Tamarind Kiss-exotic but familiar; each sip invites another

Ginger infusion, tamarind and citrus, notes of vanilla

Manhattan

Rye glazed "bacon", roast pork tenderloin, stone ground grits

Green Point-smooth, spicy and convincing

Old Overholt rye, Yellow Chartreuse, Punt e Mes

Flip

Marcona almond cake, sherry sabayon

Pedro Ximinez-rich, creamy and complex

Pedro Ximinez sherry, orgeat, egg, nutmeg