



## PAIRING DINNER

*Trumbull Kitchen – Hartford, CT*

April 11<sup>th</sup> ~ 6:30pm

with Special Guest Brian Ellison  
Owner and Master Distiller - Death's Door Distillery

### Reception

*West Side*

Deaths Door Vodka infused with Meyer lemon, fresh lemon juice,  
sweet syrup, mint leaves, splash of club soda

### First Course

**Pan Roasted Southern White Shrimp**

*peppered cheese grits, black eyed peas*

*Bee Sting*

Deaths Door White Whiskey, lemon juice, Local honey, iced tea

### Second Course

**Herbed Ricotta Gnocchi**

*crispy pork belly, hedgehog mushrooms, ramps*

*Corpse Reviver #2*

Deaths Door Gin, Lillet Blonde, Cointreau, lemon juice, dash of Absinthe

### Third Course

**Grilled Angus Skirt Steak**

*poblano potato lasagna, three chili sauce, corn tortillas*

*The Caprice: a Barrel Aged Cocktail*

Deaths Door Gin, Benedictine, Dolin Sweet vermouth, Orange bitters  
One month in a barrel for mellowness

### Dessert

**Peanut butter Mousse, Sugar Cookies**

*popcorn ice cream*

*Berry White*

Deaths Door White Whiskey  
St. Germaine, strawberry purée, lemon juice

**\$75 per person**

*(not including tax and gratuity)*

Seating is limited, so please call for reservations

**860.493.7412**