

# GIN & JAZZ SOCIAL MENU

## PAIRING STATIONS

### GRAZING BOARD

Assortment of cured meats, imported and domestic cheeses, pickled veggies, dried fruits, dips and spreads, artisanal breads

### BLUEBERRY FETA SALAD

Romaine, spinach, white balsamic vinaigrette

### MARINATED CUCUMBER SALAD

Red onion, rice wine vinegar, garlic, shallots, parsley

### OYSTER ROCKEFELLER\*

Spinach, cream, garlic panko

### WHOLE HERB ROASTED CHICKEN

Lemon, thyme, parsley, carved to order

### CRACKED FINGERLING & GARLIC POTATOES

### SILVER DOLLAR ROLLS

### CORNBREAD MUFFINS

## DRINKS

### FITZGERALD

Chemist American Gin, lemon juice, sugar syrup, bitters

*Pairs best with items from the Grazing Board*

### BEE'S KNEES

Chemist Spirits American Gin, lemon, honey

*Pairs best with the Whole Herb Roasted Chicken*

### ROSE TINTED GLASSES

Chemist Spirits Conservatory Rose Gin, Sparkling Brut Rose, lemon, rose simple

*Pairs best with Gin & Jazz Inspired Mini Desserts*

## DESSERT STATIONS

### GIN & JAZZ INSPIRED MINI DESSERTS

*Featured Gin cocktails made in partnership  
with Chemist Spirits.*

**CHEMIST.**  
◆ SPIRITS ◆

\*Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.