

GIN AND JAZZ SOCIAL

FRIDAY, SEPTEMBER 27 | 6:30PM | SEELY PAVILION

CULINARY DISPLAYS

SMOKED SALMON

Dill crème fraîche, cucumber rolls, caper pepper relish, charred pearl onions, peppered toast points

CHARCUTERIE

Cured meats, soft and hard cheeses, house made jams, dried fruits, pickled vegetables and rustic breads

PAIRING STATIONS

*RAW OYSTERS ON THE HALF SHELL

Blue Point Oysters, Long Island

Horseradish, cocktail sauce, crackers

Cucumber, fennel, parsley slaw

PAIRED WITH FLAPPERS AND PHILOSOPHERS

Durham Distillery Conniption American dry gin, champagne, fresh lemon juice, honey, cherry

OYSTERS ROCKEFELLER

Jarret Bay, North Carolina

Cream, spinach, garlic, romano cheese

Grilled baguette toast

Sautéed kale, cracked fingerling potatoes

PAIRED WITH GIGGLE WATER

H&H Distillery Hwy 9 gin, elderflower liqueur, lemon juice, peach and nutmeg shrub, egg white

FRIED OYSTERS

Chesapeake Bay, Virginia

Southern seasoned bread crumbs, flash fried

Herbed aioli, local mixed greens, fresh citrus mini salad

PAIRED WITH PRINCETON PUNCH

Mother Earth organic gin, chambord, lemon juice, simple syrup, fresh muddled berries

PETIT PLATES

COMPRESSED MELON

Pickled watermelon rind, compressed honeydew, quinoa cakes, glazed cranberries, rosemary infused jus, lychee boba pearls

PAIRED WITH GPI FRENCH 75

Durham Distillery Conniption american dry gin, champagne, fig-thyme simple syrup, fresh lemon juice

CORIANDER CRUSTED LAMB CHOPS

Grilled lamb chops, cilantro jalapeño sauce

PAIRED WITH BEE'S KNEES

The Chemist barrel rested gin, honey simple syrup, fresh lemon juice, orange twist

DESSERTS

BUTTERED APPLE TARTS

Local apple, oat crumble, vanilla cream

CHOCOLATE FLOURLESS CAKE

Chantilly cream, fresh raspberry

ASSORTED FRENCH MACARONS

PAIRED WITH TALES OF THE JAZZ AGE TEA

The Chemist barrel rested gin, local honey, lavender sugar, hot water

**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.*