

# Sanctuary

Thursday, March 23, 2017

## Chef's 6 Course Tasting Menu Featuring: The Spirits of Tattersall

### Distilling Locally Menu

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- sea scallop ceviche, sweet pea garlic oil,  
burnt lemon yogurt, black radish, tomato gelee  
*pairing: cucumber infused tattersall vodka, and crème de fleur.....*
  - foie gras tartine on yuzu ginger heritage bread,  
brown rice vinegar reduction, orgeat saffron garlic chili syrup, watercress  
*pairing: tattersall aquavit and freewheeler pommeau.....*
  - braised coffee wild boar slider, cabbage slaw,  
habanero pepper dressing, coconut roasted tomato dunking sauce  
*pairing: tattersall blackstrap rum and bitter orange.....*
  - shrimp/spam balls, ink spaghetti,  
fresh seaweed galangal root lemon grass broth,  
sweet onion aloe marmalade sauce  
*pairing: tattersall amaro and blackstrap rum.....*
  - sea bass, raspberry gel, goat cheese mousse,  
pistachio aleppo pepper red wine sauce, mushroom powder  
*pairing: tattersall barreled gin and orange crema.....*
  - just for the f\*%# of it, deconstructed black forest cake  
with tattersall sour cherry  
*pairing: petite bit of the bubbly*

**6 Course Tasting Menu only \$45**

**6 Tasting-Sized\* Pairings \$25**

**Prices exclude tax and tip**

*\* tasting sized pours – a little more than two cocktails*

