



TUESDAY, SEPTEMBER 17TH 6:30PM

COCKTAILS AROUND THE WORLD

TRITONS TIPPLE

Tuscan Melon
Saffron Infused Gin
Basil Sea Salt Foam

&

BEAU SOLEIL OYSTERS

Heirloom Tomato
Spanish Chorizo

PEACH SIDECAR

French Cognac
Aperitivo
Pêche Liquor

&

CHICKEN LIVER PATE

Chicken Chicharrons
TX Peach

LEG SWEEPER

Schochi
Hibiscus Syrup
Orange Blossom
Wasabi

&

TONKOTSU RAMEN

Pork Belly
Farm Egg
House-made Ramen Noodle

VIEUX CARRE

Rittenhouse Rye
Benedictine
Chinato

&

GRILLADES AND GRITS

Wagyu Flat Iron
Homestead Gristmill Grits
Trinity
Wild Mushrooms

CARIBBEAN COFFEE

Plantation Dark Rum
Pimento Dram
Cold Brew
Cacao Creme

&

CHURROS

Natilla Pudding
Dark Chocolate

A special Thank You to our talented Bar Team who created exquisite cocktails for this special dining experience. Join us as we travel the world one sip at a time.