

D E N S O N

L I Q U O R B A R

Valentine's Day

\$75 for two

COURSE 1:

Bijou

A classic from the 1800's, the Bijou is crisp and herbaceous. Combining gin, Green Chartreuse, sweet vermouth and orange bitters, this cocktail is a perfect start to the evening.

Or

Capelletti Americano

This variant of the Negroni cocktail that was first made for an American in Italy, omits gin for soda water. Capelletti's orange, herbal and slightly bitter qualities blend well with sweet vermouth.

COURSE 2:

Heart of Darkness

Blended scotch, Amaro Sfumato Rabarbaro, and old-fashioned bitters combine for an intense, spirit forward drink that is both dry and a touch bitter sweet.

Or

Briar Rose

This Manhattan style cocktail allows for the spiciness and woody nature of rye whiskey to find balance with the heat of a house made rose petal tincture and the sweetness of Barolo Chinato.

With

CHOICE OF 3:

Cheese

Walnut raisin bread, fig jam, membrillo, honeycomb
Humbolt Fog Haze Remix | Goat | California
Brie de Meaux | Cow | France
Grafton Clothbound Cheddar | Cow | Vermont
Rogue Creamery Smokey Blue | Cow | Oregon

Meat

Rustic bread, pickled vegetables, violet mustard
Finocchiona | Creminelli | Utah
Salametto Piconte | Fra'mani | California

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

