



GUEST CHEF HUNTER MOORE
of Parson's Chicken & Fish

PAIRINGS BY CHAD HAUGE
of Longman & Eagle
January 25th, 2015

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crudo

Gulf red snapper, G&S Orchard Citrus, golden beets,
crème fraîche, beauty hearts, chervil

*first: Bols Aged Genever, Dolin Dry Vermouth, Narutotao Namagenshu Sake, Professor
Fritz Breim 1809 Berliner Weisse*

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tomato & cauliflower

B-5 Farm heirloom tomatøes, phoenix farm cauliflower three ways,
Gulf shrimp head aioli fried parsley, coriander vinaigrette

second: Tapatio Reposado Tequila, La Guita Manzanilla Sherry, Tomatillo Juice, Lime

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pork belly

sorghum glazed Peach Creek Farm Pork Belly, Boggy Creek Farm winter
vegetable succotash, masa apple purée, crispy parsnips, pork jus

third: Old Grand Dad 114, Dram Black, Apple Cider, Lemon

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sweet potato rum cake

boozy golden raisins, salty caramel sauce, Three Sister Farm pecans

fourth: El Dorado 8 year, Neipoort Tawny Port, Orange, Lemon, Egg White

\$55 per guest
\$80 with cocktail pairings
