



PAIRING DINNERS

Sneaky Pete's California Wine Pairing Dinner

(Menu subject to change due to product availability)

April 3rd & 17th, 2018

CharcutERIE

Spanish Garrotxa Cheese, Fig Spread & Pan Fried Anchovies

Clos Du Bois Chardonnay

Full bodied with a rich, silky texture & a long finish

Salad

Hydroponic Mixed Lettuce Blend topped with a House Made Salmon Cake & Luxardo Cherry Vinaigrette

Mark West Pinot Noir

Medium bodied with Black Cherry, Cola, Strawberry, Plum & Soft Tannins

First Main

Italian Herb Chicken Skewers

Ravenswood Zen of Zin

Starts with Vanilla & Clove plus a touch of Smoke. Floral & Spice Aromas set the stage for lusciously concentrated Fruit Flavors of Blackberry & Raspberry that are ignited by notes of Plum, Coffee & Chocolate. All of these complex flavors weave together to create a rich mouthfeel & a long silky finish

Second Main

USDA Choice Flank Steak with a House Made Salsa Verde

Estancia Cabernet Sauvignon

Aromas of Ripe, Dark Cherry, Chocolate & Currant complement the Spicy Peppery Notes & Hints of Toasted Sweet Oak. Flavors of Jammy Dark Fruit are accompanied by Soft Velvety Tannins, followed with a long rich finish

Dessert

Persimmon Pudding

Simi Chardonnay

Opens with Nutmeg, Toasted Brioche, Lemon Zest & Stone Fruit, with Savory Notes of Smoke & Lush Cream

70. Per Person



PAIRING DINNERS

Sneaky Pete's Luminary Distilling Pairing Dinner

(Menu subject to change due to product availability)

May 1st & 15th, 2018

Appetizer

Bleu Cheese Stuffed Olives wrapped in Veal with a Toasted Almond Spread

Wheat Vodka Martini

80 Proof, Distilled from Locally Procured Wheat from Troyer Farms - Remarkably Smooth

Salad

Spinach & Arugula topped with Sun-dried Tomatoes, Sautéed Shallots, Cappers & Tomato Juice Poached Egg & Our House Made Hot Bacon Dressing

Gin Bloody Mary

80 Proof, Distilled from Luminaries Purple Label Gem City Vodka & infused with Juniper, Citrus & Coriander - Very Drinkable

First Main

Slow Roasted Chicken Carnitas

Rye & Tangelocello Old Fashion

Rye Whiskey is Distilled with Luminaries traditional Alembic Still & Aged On-Site in Small Oak Barrels. Tangelocello made with Fresh Tangerines

Second Main

St Louis Style Ribs Topped with Sneaky's Own Peach Moonshine BBQ Sauce

Peach Moonshine

75 Proof, Distilled from a Neutral Spirit Soaked with Peaches

Dessert

Limoncello Cream Pie

Limoncello

60 Proof, Created from Real Lemon Zest & Sweetened to take away the Bite

55. Per Person