



Sagamore Rye Dinner

THURSDAY, NOVEMBER 10TH

AT PAIRINGS BISTRO

BEEF TARTARE

lime, cilantro, shallot, egg yolk, crostini

Sagamore Spirit Signature 83 Old Fashioned

SMOKED SALMON SALAD

apple, walnut, brie, avocado, dill dijon vinaigrette

Sagamore Spirit Double Oak Rye Whiskey

DUBLIN LAWYER

lobster tail, rye cream, roasted fingerling potato,

crispy leek, tarragon oil

Sagamore Finished Sherry Rye

BRAISED BRISKET

chimichurri, charred poblano pepper, dirty rice

Spicy Cask Strength Rye Whiskey Cocktail

TIRAMISU WITH LEMON CURD MOUSSE

smoked espresso, sea salt, cocoa dust,

anise + clove lady fingers

The Fig of My Rye Cocktail

5 COURSE DINNER- \$99 PER PERSON

TAX AND GRATUITY NOT INCLUDED

IMAGINED BY: SAGAMORE SPIRITS, RNDC + PAIRINGS BISTRO
IN ATTENDANCE: BRIAN TRACY, PRESIDENT, SAGAMORE SPIRITS