

**August 18th and 19th**

**Guest Chef Dana Rodriguez-Work and Class**

**Cale Rigney-Estate Brands**

**AMUSE**

**Chickpea Croquette**

Apricot Mustard Sauce

**“Amuse”**

KC Whiskey, Lemon, Aquafaba, Small Hands Foods Orgeat, Bittercube Trinity Bitters

**FIRST**

**Pineapple Shrimp Ceviche**

**“Sour”**

J. Rieger Vodka, Small Hands Foods Pineapple Syrup, Cilantro, Jalapeno, Lime

**SECOND**

**Roasted Beet Salad**

Spicy Pumpkin Seeds, Goat Cheese

**“Royale”**

J. Rieger Gin, Byrrh, Lemon, Sparkling Wine

**THIRD**

**Roasted Colorado Lamb**

Corn Risotto, Heirloom Tomato Vinaigrette

**“Manhattan”**

Applewood-smoked KC Whiskey, Cocchi Vermouth di Torino, Capelletti

**DESSERT**

**Meyer Lemon Panna Cotta**

Blueberry Compote

**“Cobbler”**

J. Rieger Caffe Amaro, Sfumato Rabarbaro, H&H Rainwater 3 year old Madeira, Fresh Berries



