

Cocktail Tasting & Food Pairings at The General's Booth at The St. Regis Bar

\$99 per person

• April – Bourbon themed cocktails – featuring Knob Creek The St. Regis Label

- Black Velvet - Chocolate Stout, Brut Champagne
Seared foie gras sliders, whiskey & orange reduction, pickled onion
- Remember the Maine - Knob Creek, Dolin Rouge, Cherry Heering, Absinthe
Baked day boat Scallop, poached & glazed figs
- Charcoal Aged Boulevardier - Knob Creek- Dolin Rouge ~ Campari aged in charcoal for 10 days
NY strip loin Wagyu beef, roasted bone marrow, cracked pepper, whole grain mashed potato
- Barrel Aged Manhattan - Knob Creek, Pedro Ximenez 1985 grand reserve aged in barrel and finished with Scrappy's aromatic bitters and orange
Chocolate & whiskey dome

• May – Rum themed cocktails

- Frenchie - Martinique Aged Rum, Lemon, Simple syrup finished with brut Champagne
Big eye tuna tartare, chili pepper, olive oil crostini
- Martinica - Rhum Agricole 15y, Green Chartreuse, Lemon, Simple, Aromatic bitters
Dry aged Wagyu Carpaccio, shaved radish, gremolata condiment
- Charcoal Aged Rum Manhattan - Rhum Agricole, Sherry , finished with aromatic bitters and flamed citrus
Baked Maine lobster, kumquats chutney, aged rum and watermelon "gastrique"
- Seelbach Cocktail - (Rum Version) Aged Rum, Cointreau, Aromatic bitters, Peychaud's Bitters finished with Brut Champagne
Rum infused cherry cheesecake

• June – Tequila / Mezcal / Pisco themed cocktails

- Mexican Reception – Mezcal, Lime, Sherry finished with brut champagne
Chilled gazpacho, cucumber, heirloom tomato, Iranian osetra caviar
- Pisco Sour – Pisco, Lemon, Simple, Egg white
Striped bass ceviche, lime zest, chorizo
- Smoked Southern Negroni – Mezcal, Dolin Rouge, Campari aged in charcoal and finished with absinthe
Sautéed shrimp, cheddar stone ground grits, charred scallions
- 'Ponche' - Classic recipe
Frozen Lemon Soufflé