

PARAGON

Restaurant & Bar

ST. GEORGE SPIRITS



Dinner: Tuesday, March 26, 2013. \$69 plus tax & gratuity.

Reception starts at 6:30pm. Dinner starts at 7:00pm.

To make your reservation, please call: 510-549-8585

Join us for an evening with America's original craft distillery, St. George. Over three decades at the vanguard of the American craft spirits revolution, St. George has been distilling exceptional artisanal spirits with integrity. Chef Marcos Sanchez's has paired his menu with these spectacular spirits for one all American evening experience.

East Bay Ti Punch

Reception Cocktail

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The California Waldorf

*Apple, Thai basil, fennel, toasted pine nuts, arugula, lemon Champagne vinaigrette
(Hemingway {Absinthe & Sparkling Wine})*

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"The Jail Bird"

*Smoked quail, pecan-cornbread stuffing, wild mushrooms, "Breaking & Entering" BBQ sauce
(Breaking & Entering Bourbon & Claremont Cobbler
{B&E, orange slice, Luxardo Cherry, Luxardo Liqueur})*

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"Trifecta"

*"Dry Rye" grilled salmon, "Botanivore" pickled cucumber, "Terroir" crème fraîche
(Traditional gin martini 3 ways ... Dry Rye Martini, Botanivore Martini, Terroir Martini)*

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Perfect Pound cake

*Lemon-orange pound cake with drunken "Aqua Perfecta" raspberries, vanilla mascarpone
(Raspberry Fountain {Raspberry Eau de Vie and Raspberry Liqueur club soda})*

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