

LAST KISS OF SUMMER DINNER

SEP 14, 2023 | 5:30 PM IN THE LOFT | \$95 PLUS TAX & GRATUITY

1ST COURSE

CORN CAKE

corn cake, crème fraiche, kaluga caviar, crispy chicken skin
PAIRING: **SALTON INTENSO BRUT (SERRA AGUCHA, BRAZIL)**

2ND COURSE

CAJUN CRAWFISH

crawfish tails, butternut squash puree, cajun vinaigrette
PAIRING: **SOUTHERN TIER PUMPKING**

3RD COURSE

PEKING DUCK WINGS

chili crunch, herb salad
PAIRING: **COORS BANQUET**

4TH COURSE

STUFFED CLAM

clam, spanish chorizo, manchego cheese, chives
PAIRING: **VINA EGUIA TEMPRANILLO (RIOJA, SPAIN)**

5TH COURSE

BRISKET TACO

brisket, house-made tortilla, hibiscus-pickled onions, morita chilies sauce
PAIRING: **FOUNDER'S DIRTY BASTARD**

DESSERT

DARK CHOCOLATE PIE

no bake dark chocolate filling, pretzel crust, whipped cream, maldon sea salt flakes
PAIRING: **PIGEON HILL OATMEAL CREAM PIE PORTER**

**RESERVATIONS REQUIRED & SPACE IS LIMITED,
GIVE US A CALL US AT (269) 443-2401 TO BOOK YOUR SPOT NOW!**



600
KITCHEN & BAR

