



Flannel & FROST MENU

Passed Hors D'oeuvres

Tuna Tartar

fried plantain chip with white soy, candied ginger, pineapple-raisin chutney, yuzu
paired with Cold as Weisse

Pink Peppercorn Cake

fois gras mousse, plum jelly, brule fig, candied orange peel
paired with Whiskr'd Wit

Dumplings

stuffed with apricot, ginger, herbs, cabbage, with peach mustarda
paired with Dogs & Boats

First Course

Squash Stuffed Manicotti

swiss chard, pickled butternut squash, spiced pepitas, smoked blue cheese cream sauce, lemon gel, radish, chive
paired with Trouble

Second Course

Stout Braised Short Rib

sweet potato cake, vanilla-parsnip puree, smoked carrots, bbq jus, fennel slaw, granola
paired with Midnight Oil

Dessert Station

paired with Frank & Berry

Chocolate Mousse Parfait

vanilla custard, macerated red raspberries, caramelized white chocolate

Lemon Tartlet

lemon curd, blueberry, meringue

S' mores

Coffee & Tea

regular, decaf, assorted tea, sugar, creamer, sweeteners

Saturday, February 16th, 2019 7-11 p.m. The Beer'd Brewing Company @ The Velvet Mill
Tickets are \$80 and available on [Eventbrite.com](https://www.eventbrite.com)

Questions?

Contact us today!

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