

# REDEMPTION

## REDEMPTION DISTILLERY TASTING RECEPTION

FIRE  
LAKE  
GRILL HOUSE & COCKTAIL BAR



DECEMBER 8TH, 2016

7:00PM-9:00PM

## MENU

SOUTH  
WESTERN SPICED  
WILD BOAR,  
PEACH BBQ  
SAUCE

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CINNAMON  
SMOKED LAMB  
RIBS, HONEY MINT  
GLAZE

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PAN SEARED  
PHEASANT,  
GREEN LENTILS,  
BROWN BUTTER  
SALSIFY

MIIZUNA, JICAMA,  
PRESERVED  
TOMATO, PUFFED  
WILD RICE,  
CITRUS  
VINAIGRETTE,  
POACHED QUAIL  
EGGS

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NUTELLA,  
TOASTED  
PECAN, DARK  
CHOCOLATE  
MOUSSE FILLED  
WAFFLE CONE

\$40++

\$40 per person plus beverages and tax. Full payment for your event is required at its conclusion. An itemized bill will be presented for your reference. All Food and Beverage are subject to a 18% service charge which is paid solely to the employees serving your function, and a separate 4% administrative fee.