

Mill's Tavern

ANNIVERSARY
CELEBRATION

18th

**ST. GEORGE
SPIRITS**

ARTISAN DISTILLERS SINCE 1982

**Join us for a Five-Course Cocktail Dinner
Featuring St. George Spirits
to Celebrate our 18th Anniversary!**

Sunday March 1st, 2020 5pm

Limited Tickets- \$95 per guest

Plus tax and Gratuity

Menu

Amuse Bouche- Salt and Vinegar Crisp Potato
with Crab | **Bruto Americano**

First Course- Halibut Crudo with Finger Lime,
Pineapple and Green Chili | **Green Chili Vodka**

Second Course- Lobster Raviolo with Split Pea Puree
and White Asparagus | **Terroir Gin**

Third Course- Giannone Farms Chicken Roullade
with King Oyster Mushrooms and Smoked Tarragon
Chicken Jus | **Absinthe**

Fourth Course- Bacon Wrapped Venison with Beet
and Raspberry BBQ Sauce | **Breaking & Entering
American Whiskey and Raspberry Liquor**

Dessert- French Almond Cake with Poached Pears,
Caramelized White Chocolate Cremeux,
Speculoos Crumble, Golden Raisin Purée and
Sunchoke Ice Cream | **Spiced Pear Liquor**

401-272-3331 | MillsTavernRestaurant.com

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