

# Carvers & Diageo Spirits Cocktail Dinner

Wednesday, September 20th, 6:30PM

Hosted by Ryan Schmaus and  
Chef Ryan Chapa

## Reception

### **Buzz Button Cocktail**

Nolet's Silver Gin, St. Germain, Fresh Lime Juice  
& Ginger Simple Syrup

## First Course

### **Captain Morgan's Ruby Punch**

### **Cold Pasta Salad**

Broccoli, Olives, Peppers & Cured Meats

## Second Course

### **Ketel One & Reverie Cocktails Moscow Mule**

### **Butternut Squash Ravioli**

White wine cream sauce, tomato, Parmesan & parsley

## Third Course

### **Bulleit Bourbon Barrel Aged Old Fashioned**

### **Whiskey Honey Glazed Beef Short Ribs**

Slow roasted with celery, carrots, onion & honey whiskey

## Dessert

### **Don Julio Key Lime Margarita**

### **Homemade Key Lime Pie**

\$55.00

Plus tax & gratuity.

Limited space available. Reservations required.

Contact Michael Parks to reserve at 433-7099

**Voted Best Steak in Dayton!**