

Mixology Class with Robert Packer

Wednesday, January 16, 2019 at 6:30 pm

Learn how to create cocktails and pair it with small bites

Cranberry in a Blue Coat

Blue Coat Gin, Journeyman O.C.G. Liqueur, muddled ginger root, fresh cranberries, fresh lemon juice

Duck Leg Confit à l'Orange with Cranberry and Root Veggies

I went all the way for the Cherry

Barrel aged Redemption Rye, Dolin Sweet Vermouth, Spiced Cherry Bitters, Branded cherries

Homemade Smoked "Bier worstjes" and waffle "chips met Paprika"

Smoking Hot Chocolate Martini

Coco Nib infused Tito's Vodka, espresso, Godiva chocolate Liqueur

La Forêt National de Belgique aux chocolate Creature

