



Heron Rock Bistro & Sheringham Distillery's

SUMMER DINNER PARTY

GREAT LOCAL FOOD paired with GREAT COASTAL CRAFT SPIRITS

Saturday, July 28th

Cocktails @ 6

James Bay 'Teetotaler'

Sheringham Gin, Triple Sec, fresh lemonade, Phillips Cola

Dinner @ 7

To Start

Seafood Trio

Akvavit Cured Salmon // Spot Prawns // Shucked Oyster

dill sour cream // gin soaked pickle // lemon & vodka mignonette

skál: Nordic Negroni

Sheringham Akvavit shaken with Campari & fresh grapefruit, Paula Sparkling to finish

2nd

Mustard Green Salad

loganberries, Saanich Organic cherry tomatoes, watermelon pickles

fresh lime, honey, rice wine and sesame dressing

skál: Seaside Gin & Tonic

Sheringham Seaside Gin muddled with Saanich blueberries & brown sugar

Phillip's tonic, fresh lemon & lime

Main

Brisket & Boudin

2 day marinated & grilled Certified Angus brisket -Texas red BBQ sauce

Louisiana pork and rice sausage -Creole mustard sauce

grilled summer vegetables

skál: Summer Shandy

Sheringham Vodka, fresh lemonade & Phillips Pilsner

Dessert

Peach Melba

Okanagan peaches poached in Gin

house made vanilla ice cream & Saanich raspberry sauce

skál: Simcoe Street Sangria

Sheringham Vodka, Quill Pinot Noir, Saanich Raspberries

\$80 per guest

inclusive of Dinner, Drinks, Taxes and Gratuity