

# MODERN SPIRITS™



THE SIPPING VODKA™

Vodka Pairing Dinner  
Rosemary's Restaurant | Las Vegas  
6.22.2006

## Menu

*by Created by Chef Michael Jordan and Beverage Director Mike Shetler*

### Reception

Duck Confit & Maytag Blue Cheese Strudel with Drizzles of Pear Gastrique  
Paired with **Pear Lavender Vodka Bellini**

### Dinner

Grilled & Chilled Tiger Shrimp with Marinated Olive Tomato Calamari Salad  
with Black & Green Olive Oils & Chiffonade Basil Featuring Rosemary's  
Fresh Blend of Vegetables, Herbs & Spices  
Paired with **Celery Peppercorn Bloody Mary**

Pan Seared Opaka-Paka on a bed of Julienne Vegetables with Fresh Citrus Salad,  
Riesling Gastrique & a Creamy Ruby Red Grapefruit Vinaigrette  
Paired with **Grapefruit Honey "Hummingbird" Cocktail and straight pour**

Ginger Braised Pulled Pork Enchiladas with Lime Tomatillo Sauce, Ginger Sweet Onion Crema,  
Fresh Cilantro & Marinated Jicama Salad  
Paired with **Candied Ginger Vodka Sour Cocktail and straight pour**

Veal Wellington with Truffled Demi Glace  
Paired with **straight pour of Black Truffle Vodka**

Trio of Panna Cotta Chocolate, Gran Marnier & Coffee  
Paired with **Chocolate Orange Vodka Drop Cocktail**

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Vodka Pairing Dinner  
Zaré Restaurant | Napa, Calif.  
4.12.2006

## Menu

*by Chefs Hoss Zaré and John Damian*

Citrus poached **white asparagus**

Marshall Farms honey Béarnaise, watercress, fennel and minneola tangelo salad

Paired with **Grapefruit Honey vodka**

Togarashi-rubbed **Ahi tuna**

Pickled ginger, lemongrass broth, micro cilantro

Paired with **Candied Ginger vodka**

Due of **smoked duck breast and rock lobster**

Osetra caviar, quali egg, Darjeeling vinaigrette

Paired with **Tea vodka**

**Pan seared scallops**

Local mushroom ragout, papardelle, Sottocenere cheese

Paired with **Black Truffle vodka**

Pink peppercorn crusted **rack of lamb**

Celery root and leek gratin, natural jus

Paired with **Celery Peppercorn vodka**

**Pear spiced cake**

Crème Fraîche, lavender syrup

Paired with **Pear Lavender vodka**

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Vodka Pairing Dinner  
The Harrison | New York City  
4.19.2006

## Menu

*by Chef Brian Bistrong*

### **Hamachi**

Rhubarb, daikon, pickled onion, Granny Smith apple jus

Paired with **Grapefruit Honey vodka**

### **Roasted sea scallops**

Warm potato salad, horseradish foam

Paired with **Celery Peppercorn vodka**

### **East Coast halibut**

Fava beans, morels, Jerusalem artichoke purée

Paired with **Black Truffle vodka**

### **Duck**

Quark spaetzle, spinach purée, stewed prunes

Paired with **Pear Lavender vodka**

### **Strawberry crisp**

Pistachio ice cream

Paired with **Chocolate Orange vodka**

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Vodka Pairing Dinner  
Ritz Carlton | Buckhead, Georgia  
3.15.2006

## Menu

*by Chef Arnaud Berthelier*

**Foie gras** poached in a grapefruit broth infused with cinnamon,  
minted pea puree, grapefruit crumble, fennel grapefruit cloud  
Paired with **Grapefruit Honey vodka**

**White chocolate, curry and cocoa nib crusted squab,**  
cauliflower couscous, almond coulis  
red pepper and orange blossom consomme  
Paired with **Chocolate Orange vodka**

Sechuan pepper crusted **loup de mer,**  
celery caviar, socca celery froth, red wine reduction  
Paired with **Celery Peppercorn vodka**

Lavender crusted **lamb loin** roasted pear polenta, natural jus  
Paired with **Pear Lavender vodka**

Kafir lime **panna cotta,** lemongrass sorbet, passion fruit gellee  
Paired with **Candied Ginger vodka**

Bergamot **crème brulee,** Earl Grey milk sorbet  
Paired with **Tea vodka**

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Vodka Pairing Dinner  
Ritz Carlton | Pasadena, Calif.  
2.15.2006

## Menu

*by Chef Craig Strong*

**Tuna tartar** with spaghetti squash and spicy mayo  
Paired with **Candied Ginger vodka**

**Diver scallop and foie gras sunchoke puree,**  
spinach and Chambord glazed grapes  
Paired with **Grapefruit Honey vodka**

**Smoked Muscovy duck breast** with wild mushrooms,  
salsify, dried apricots, pecans and duck jus  
Paired with **Black Truffle vodka**

Pre-dessert

**Hazelnut and poached pear crunch cake**  
with dulce de leche mousse and crème fraîche ice cream  
Paired with **Pear Lavender vodka**

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## Vodka Pairing Dinner

Table 8 | Los Angeles

11.15.2005

### Menu

*by Chefs Govind Armstrong and Andrew Kirschner*

**Green bean salad** with duck prosciutto  
and caramelized tomato

Paired with **Celery Peppercorn vodka**

**Steamed mussels** with glazed celery root, olives,  
preserved grapefruit and grilled bread

Paired with **Grapefruit Honey vodka**

**Grilled Kobe-style beef** with charred asparagus,  
roasted mushrooms and potato cream

Paired with **Black Truffle vodka**

**Assorted artisanal cheeses**

Paired with **Pear Lavender vodka**

**Maple ginger crème brûlée**

Paired with **Candied Ginger vodka**

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## Vodka Pairing Dinner

Grace | Los Angeles

9.12.2005

### Menu

*by Chef Neal Frasier*

**Fluke sashimi** micro shiso, candied grapefruit,  
tempura uni, white soy

Paired with **Celery Peppercorn vodka**

**Lobster cavetelli with Maine lobster,**  
cavetelli pasta, chanterelle mushrooms, peas

Paired with **Black Truffle vodka**

**Oven roasted La Belle Farms duck breast** purple Thai sticky rice,  
baby bok choy, kumquat chili sauce

Paired with **Tea vodka**

**Pear sorbet** with chestnut honey-roasted dates,  
Asian pears, brown sugar cookies

Paired with **Candied Ginger vodka**

**Chocolate steamed pudding and warmed chocolate  
truffles** with candied ginger snaps

Paired with **Chocolate Orange vodka**

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## Vodka Pairing Dinner

Cinnabar | Glendale, Calif.

3.29.2005

## Menu

*by Chef Damon Bruner*

**Lobster ceviche** with a cilantro cookie

Paired with **Rose Petal vodka**

**Seared Mexican sea scallops**, shaved black truffle  
and arugula vinaigrette

Paired with **Black Truffle vodka**

**Grapefruit mint granita**

Made with **Grapefruit Honey vodka**

**Filet of roast pork** with pear peppercorn sauce

or

**Char grilled Australian wild swordfish**

in a rosemary/thyme broth

Paired with **Pear Lavender vodka**

**Chocolate molten cake**

Paired with **Chocolate Orange vodka**

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