

April Cocktail Dinner

Hosted by Dread River Distilling Co.

April 10th, 2025 6PM

\$50 Per Person

1st Course

Melon Prosciutto Skewers

Cantaloupe Balls, Mozzarella, Basil,
Prosciutto, Balsamic Glaze

Paired with a Watermelon

Mule

Dread River Vodka, Watermelon Puree,
Fresh Lime, Ginger Beer



2nd Course

Mussels Pasta

Mussels, Tomatoes, Green Onion, White
Wine Butter Sauce

Paired with a Grapefruit and Pink

Peppercorn Gin and Tonic

Dread River Gin, Ruby Grapefruit Juice,
Housemade Pink Peppercorn Simple
Syrup and Tonic

3rd Course

Pan Seared Grouper

Crab Mashed Potatoes, Cucumber Sweet
Pepper Salad Tossed In Olive Oil

Paired with a Blackberry Sage

Old Fashioned

Dread River Straight Bourbon,
Housemade Blackberry Sage Simple
Syrup, Angostura Bitters



4th Course

Lemon Olive Oil Cake

Macerated Strawberries,
Whipped Cream, Lemon

Paired with a Blueberry Basil

Margarita

Dread River Blue Agave Spirit, Fresh Lime
Juice, Agave Nectar, Basil Leaves, Blueberries

Call 251-224-6500 Ext 3 For Reservations