



MAMMOTH

DISTILLING

DINNER MENU

amuse bouche

wild boar chicharrónes

lavender salt, smoked berry gremolata

paired with

salted lavender blackberry sour

first course

blue crab chawanmushi

blue crab savory egg custard, saffron air

paired with

cracked black pepper apricot fizz

second course

rye grass smoked beef tenderloin

brown sugar rub, shiitake mushrooms,
roasted sweet potato puree

paired with

spiced sweet potato maple old fashioned

third course

whole cherry malted pecan mousse

cherry white chocolate glaze

paired with

creamy chocolate cherry





MAMMOTH

DISTILLING

COCKTAIL PAIRINGS

amuse bouche

salted lavender blackberry sour

mammoth lavender vodka,
salted blackberry syrup, lemon juice,
grapefruit juice, blackberry garnish

first course

cracked black pepper apricot gin fizz

mammoth northern gin,
black pepper apricot syrup, lemon,
egg whites, cracked black pepper garnish

second course

spiced sweet potato maple old fashioned

mammoth woolly rye, angostura bitters,
cinnamon sweet potato maple syrup,
expressed orange peel garnish

third course

creamy chocolate cherry

cacao nib infused mammoth cherry vodka,
cherry bounce, half & half, simple syrup,
lemon juice, cherry garnish

