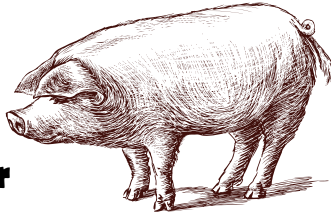


Snout to Tail Dinner



Locally Raised Pork Paired with Locally Distilled Spirits

Pairing 1

Cocktail:

Panther Distillery White Water Manhattan
*Aged with Medium Char Minnesota White Oak Chips, Bittercube
Cherry-Vanilla Bitters*

Plates:

Sliced Pork Cheddarwurst Served with a Rye crisp
and Apple Cider Reduction

Shaved Honey Ham Served with Country Butter and
House-made Bread & Butter Pickles

Pairing 2

Cocktail:

Vikre Distillery Boreal Juniper Gin & Tonic

Plates:

Braised and Crispy Fried Trotters Served with a Spicy
Aioli, Scallion Slaw and a Soft Poached Egg

Braised & Crispy Fried Pork Tail with Red Mustard
Greens Tossed in Malt Vinegar

Pairing 3

Cocktail:

Bottled Far North Spirits Solveig Botanical Gin
Cocktail
*Infused with Lemongrass and Peppercorns, Lime Juice,
Muddled Mint*

Plates:

Summit Porter Onion Gratin with
Pork Liver Mousse and Toast Points

House-made Pork Terrine served with Vidalia Onion
Jam and House-made Gluten-Free Crackers

Pairing 4

Cocktail:

Far North Spirits Alander Hellfire
Ginger Beer, Lime Juice, Ginger Syrup, Far North Alander Rum.

Plates:

Pork Spare Rib served with Alander Rum-Chili Glaze,
Daikon Radish and Pickled Carrot Slaw

Boston Butt Pulled Slider served with Farm Fresh
Coleslaw

Pairing 5

Cocktail:

Norseman Distillery Vodka Old Fashioned
Cherry-wood Smoke, Bittercube Orange Bitters, Cane Sugar

Plates:

House-cured Pork Belly served with Cheesy Corn
Grits and Blackened Cauliflower

Smoked Pork Chop Medallion served with
Split Pea Reduction and Grilled Ciabatta

Pairing 6

Cocktail:

Vikre Distillery Trident Cocktail
Vikre Auqavit, Peach Bitter, Sherry Fino

Plates:

Crispy Fried Pig Ear served with Buttermilk Dressing,
Brussels Sprout, Apples, Parmesan and Quail Egg.

Baby Spinach and Smoked Sausage Stuffed Pork
Tenderloin served with Minnesota Wild Rice

Dessert

Cocktail:

Norseman Distillery Freezie
Bacon infused Norseman Vodka, Cream, Cocoa Powder, Espresso

Plates:

Maple and Bacon Choux à la Crème Dusted with Powdered Sugar
Prosciutto Wrapped Goat Cheese served with Spicy Rhubarb Sauce

BLOOMINGTON CHOPHOUSE®

STEAKS | SEAFOOD | STYLE