

GIN & JAZZ SOCIAL

FRIDAY, SEPTEMBER 30TH
SEELY PAVILION | 6:30PM

DRINKS

FITZGERALD

Chemist American Gin, lemon juice, sugar syrup, bitters

Pairs best with Oyster Po Boys and Grilled Pork Loin

BEE'S KNEES

Chemist Spirits American Gin, lemon, honey

Pairs best with Seared Chicken Roulade and Smoked Salmon

ROSE TINTED GLASSES

Chemist Spirits Conservatory Rose Gin, Sparkling Brut Rose, lemon, rose simple

Pairs best with Rosemary Berry Tart, Citrus Trifle and Chocolate Orange "Omni-O"

GRAZING BOARD

CURED MEATS

ASSORTED CHEESES

Imported and domestic

PICKELED VEGGIES

DRIED FRUITS

DIPS & SPREAD

ARTISANAL BREAD

PAIRING STATIONS

OYSTER PO BOYS*

Fried to order, herb remoulade, brioche bun, cucumber, fennel, parsley slaw

GRILLED PORK LOIN

Smoked blueberry glaze, citrus salad, saffron rice

SEARED CHICKEN ROULADE

Fig puree, crushed pecans, thyme jus

SMOKED SALMON PETITE PLATES

Dill crème fraiche, pita chips, caper pepper relish

VEGETABLE PAELLA

Tomato, peppers, herbs, beyond meat, artichokes, olives

DESSERT STATIONS

ROSEMARY BERRY TART

CITRUS TRIFLE

CHOCOLATE ORANGE "OMNI-O"

FEATURING GIN COCKTAILS
MADE IN PARTNERSHIP WITH

CHEMIST.
✦ SPIRITS ✦

**Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

OMNI RESORTS
the grove park inn | asheville