



the
crane & pelican
cafe

10th Anniversary Cocktail Dinner

\$45/person includes food & cocktails (\$35/person for food only)

First Course

Almond Soup – Rich, creamy, nutty almond soup garnished with a red raspberry.

French Martini – Pineapple Juice, Chambord, & River Baron shaken, garnished with an orange slice. This sweet cocktail pairs perfectly with this salty savory soup.

Second Course

Beef Brisket – Rubbed then slow roasted beef brisket topped with a pan dripping gravy, served with duchess potatoes and roasted carrots drizzled with maple syrup.

Cody Road Manhattan – Cody Road Bourbon, sweet vermouth, and a dash of Fee Brothers bitters, served on the rocks with a maraschino cherry. Bold belly warming classic cocktail will help bring out the rich flavors of beef.

Third Course

Chicken Tikka Masala – Marinated Chicken in a flavor packed tikka sauce on a bed of white rice garnished with fresh cilantro.

White Wine Sangria – Honey dew Melons and Star fruit marinated in my top secret recipe for white wine sangria. Crisp, refreshing, balanced, the Sangria will take the edge off of the spice in the Tikka Masala.

Fourth Course

Orange Crepes – Our Signature dessert goes all the way back to the year we opened. Sweet delicate crepes filled with an orange crème filling, served gently warmed in a caramel, pecan sauce.

Limoncello – Served up, shaken to icy cold, this Italian liqueur will hit just the right sweet note to finish the meal.

Thanks for 10 fabulous years!