

Spring Cider Dinner



May 30th 6pm @ the Crane & Pelican Cafe

Four courses of chef Jeana Allen's handcrafted deliciousness paired with Iowa brewed apple ciders from Bridge House. \$59.95/person

1ST – VICHYSSOISE – Rich & creamy potato & leek puree with onion & cream, will set your palette up perfectly for this oaky cider.

Paired with Toasted Oak Cider – Adding charred oak in the aging process imparts this cider with a mellow & complex, slightly smokey flavor.

2ND – SHRIMP COCKTAIL – Sautéing the shrimp and then flash cooling them in an ice bath assures the perfect shrimp texture, served with chef's "perfect" cocktail sauce made with sweet & dry vermouth.

Paired with Lemon & Blueberry wild Isabella. This citrus forward cider will perfectly complement this spicy & savory dish.

3RD – SMOTHERED SIRLOIN – 6 oz sirloin steak grilled to medium rare, sliced & smothered with sautéed wild mushroom blend, & onions deglazed with sherry, then topped with melted Swiss cheese.

Paired with Hopping Frog – This dry, traditional cider pairs perfectly with this delightfully prepared dish where every ingredient has a place to shine.

4TH – CARAMEL APPLE BREAD PUDDING – Chef's from scratch bread pudding on top of apple pie filling drizzled with our amazing overnight caramel sauce.

Paired with Porch Plum – this sweet cider has a sharp, balanced acidity, while the plum provides a sweet finish for the perfect dessert pairing.

