

SOUTHERN COCKTAIL DINNER

\$125 per person++

1st Course

CRAB-STUFFED BAKED OYSTERS (2 ea)

paired with KETEL ONE FROZEN ARNOLD PALMER

2nd Course

SPRING ROLL

bbq brisket, coleslaw, brie, mustard aioli

paired with AIRMAIL - ron zacapa 23, lime, honey

strawberry/mint shrub, sparkling wine

3rd Course

JAMBALAYA

shrimp, clams, mussels, scallop, andouille, pappardelle, jambalaya sauce

paired with SAZERAC - bulleit rye, ipa syrup, peychaud's bitters, absinthe

4th Course

PORK BELLY

white beans, mustard-herb vinaigrette, fried green tomatoes

paired with AMIGO VERDE - don julio blanco, verde juice, agave

green chartreuse, ancho verde, lime, charred rosemary, roja salt

5th Course

BONE-IN SHORT RIB

green bean salad, cheesy grits

paired with WHISKEY SOUR - kikori, lemon, blood orange oleo saccharum

black tea syrup, egg white

6th Course

BEIGNETS

vanilla bourbon crème anglaise, chocolate-espresso ganache, raspberry coulis

paired with IRISH COFFEE - roe & co, baileys, chicory coffee, burnt sugar

Call 714.965.4462 or email

sales@shorebreakresort.com to make a reservation