

# Craft Cocktail Dinner

Prepared by Chef Paul Fitzpatrick

Paired cocktails created by Dan Oskey of Tattersall

**SATURDAY, OCTOBER 15, 2016 – 6:30 pm**

**The Lakeside Dining Room at Madden Lodge**

## A M U S E

Cold-Smoked Escolar, sour apple confit, Løjrom caviar,  
dill crème fraiche

*Vichy 75*

*Gin, Crème de Fleur, Lemon, Rosemary-Pear Syrup, Cava*



## C O U R S E O N E

Beet Carpaccio, frisee, peppered bacon, goat cheese, truffle

*Voyageur Cocktail*

*Aquavit, Blueberry Liqueur, Mint, Lime, Habanero Bitters*



## C O U R S E T W O

Duck Confit Ravioli, taleggio cream, crispy oyster mushroom,  
roasted heirloom tomato

*Ferry Burns*

*Grapefruit Crema, Barrelled Gin, Basil, Lemon, Salt*



## C O U R S E T H R E E

Dry-aged ribeye, smoked shrimp & sweet corn salad,  
grilled corn & buttermilk broth

*Maddhatter*

*Bourbon, Italiano, Sour Cherry, Amaro, Angostura Bitters*



## C O U R S E F O U R

Honey & cheese plate

*Fogcutter*

*Vodka, Crème de Cacao, Lemon Juice, Raspberry Syrup*

//////////////////// \$80 per person //////////////////////



**Call 218.855.5912**

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# TATTERSALL

*distilling*

Tattersall is the jewel in the crown of Twin Cities cocktail rooms, opened by longtime bartender and flavor-meister Dan Oskey (The Strip Club and founder of Joia Soda) and his childhood friend Jon Kreidler in a funny industrial space in Northeast Minneapolis that requires a jaunt down a funny industrial alley. It feels like what the cool cocktail kids would come up with if there were no limits on them except what they could dream up—and that's pretty much what it is. Tattersall has big, important bartenders running the show, namely Bennett Johnson (Cafe Maude, Hola Arepa) and Timmy Leary (La Belle Vie, The Inn, The Strip Club). The pair has more than a dozen distilled products at their disposal, including a gorgeously deep and fresh sour cherry liqueur made from Montmorency cherries, the state's first variation on that cult Italian amaro Fernet-Branca, and the brand's flagship product, a gin Oskey and Kreidler developed after 85 recipes. And there's more to come—Tattersall has hired consultants to get new ingredients approved by the FDA for use in alcohol. The drinks the bartenders make with their house-made spirits are equal parts cutting edge (a centrifuge-clarified bloody mary) and straight-up delicious (the house cherry liqueur and umeboshi plum vinegar in the house bourbon sour). Soaring ceilings (the better to hold a 24-foot column still), nightly food trucks, professional staff, and the Brooklyn loft party vibe make the place popular (500 people can show up on a Wednesday)—and deservedly so.



The scene at Tattersall, the must-visit Twin Cities cocktail room.