



J. RIEGER & CO.

10.03.19 | COCKTAIL DINNER | 6:30pm reception

- French 75 -

Rieger's Midwestern Dry gin, fresh lemon,
simple syrup, Ca' Furlan prosecco
**sourdough crostini, J.T.Gelineau mushrooms,
cipollini onion, herb butter**

- Basil Gimlet -

Rieger's Midwestern Dry gin, J.DevotiGarden basil, fresh lime,
simple syrup, Duckett orange liqueur, celery salt rim
**housemade spaghetti, roasted J.DevotiGarden tomato,
eggplant, basil pesto, parmigiano-reggiano**

- J. Devoti Manhattan -

Rieger's Kansas City whiskey, Montanaro vermouth,
house citrus bitters, Torino Lazzaroni amaro
**'pot roast' -
red wine braised FitchnerFarm beef chuck roast
& creamy polenta, braise jus, pea shoot salad**

- Iced Cold Brew -

J.Devoti house cold brew, J.Rieger caffè amaro,
Five Farms irish cream, simple syrup,
Bitter Truth chocolate mole bitters
**bouchon au chocolat,
vanilla bean crème anglaise,
banana ice cream**

\$65/person + Tax & Gratuity
Reservations Required 314.773.5553

