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MORRISSEY'S
— LOUNGE & BISTRO —

PATRÓN PAIRING DINNER

JOIN US ON AUGUST 18TH AT 6PM AT MORRISSEY'S LOUNGE & BISTRO FOR A 5-COURSE TEQUILA PAIRING DINNER! \$125++ PER PERSON



FIRST COURSE

PATRON SILVER
Smooth & sweet. Light pepper finish.

HORS D'OEUVRES
bacon clothesline with agave

COCKTAIL PAIRING
patron silver, shisito-infused agave, lime oleo saccherum

SECOND COURSE

PATRON REPOSADO
Fresh agave & oak with notes of fruit, citrus & honey. Light floral & vanilla finish.

SCALLOP & LOBSTER CEVICHE
passonfruit, fennel pollen, mint

COCKTAIL PAIRING
patron reposado, passionfruit, orgeat, lemon



THIRD COURSE

AÑEJO
Oak wood with notes of vanilla, raisin & honey. Caramel & smoky finish.

CHICKEN RAVIOLI & CLAMS "SON COCHO"
chicken sausage, hon-shimeji mushrooms, dandelion greens, pecorino

COCKTAIL PAIRING
patron anejo, blanc vermouth, velvet falernum, mezcal, citric acid

FOURTH COURSE

EXTRA AÑEJO
Fruity with notes of light agave, honey & vanilla. Oak, vanilla & dry fruits finish.

SKIRT STEAK
glazed pork belly bean puree, summer squash, corn shoestrings

COCKTAIL PAIRING
patron extra anejo, pink peppercorn-infused lillet rose, cappelletti



FIFTH COURSE

SHERRY CASK AGED AÑEJO
Pecans, light toasted oak, caramel, raisins, hint of butter. Lasting fruit & pecan finish.

CARAMELIZED PEACHES & PLUMS
citrus tequila caramel, marscarpone mousse, streusel

COCKTAIL PAIRING
patron anejo sherry cask, pedro ximenez sherry, creme de framboise, angostura, orinoco