

THE BOMBAY CLUB
IS PROUD TO PARTICIPATE IN

tales of the
COCKTAIL
NEW ORLEANS

Come celebrate with our **Spirit Dinner, Thursday, July 9th, 7:30 pm**
\$85.00 including tax & gratuity.

Each course will be paired with a cocktail created specifically for that course by Master Mixologist Milo Rodriguez. Don't miss out on this special event!

Cocktail/First Course

Sapphire Grapefruit & Basil Martini—Bombay Sapphire, basil, lime juice, simple syrup, ruby grapefruit juice.
Crawfish: Crawfish beignets with smoked corn salad and basil aioli.

Cocktail/Second Course

Strawberry & Mint Martini—Bombay Sapphire, mint leaves, strawberries, St Germain, lime juice, simple syrup.
Soup: Dueling soups of roasted tomato & roasted garlic, garnished with grilled ricotta crouton.

Cocktail/Third Course

Blood Orange Bronx—Bombay Sapphire, Noilly Prat sweet, dry vermouth, freshly squeezed blood orange.
Lamb Chops: Blood orange-soaked lamb chops with grilled asparagus risotto & pink pepper buerre blanc.

Cocktail/Fourth Course

Sapphire Elderflower & Peach Collins—Bombay Sapphire, fresh lemon, St Germain, sugar, club soda.
Crepes: Black and white crepes with whipped marscarpone and peach compote.



Make your reservations now!

The Bombay Club Restaurant & Martini Bistro
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