



STATESIDE

— WINE • WHISKEY • SMALL PLATES —

On Saturday, October 29th Chef George Sabatino and the team behind Stateside invite you to an exclusive evening, highlighted by a 5-course menu sampling of the new East Passyunk restaurant.

Limited space is available for the event, which will feature complimentary tastings of their specialty cocktails, and also samples of the various domestic vodkas, gins, bourbons and whiskeys they have collected in their preparation and "research" for the restaurant.

From the Chef: Oyster on the Half Shell

w/ pomegranate mignonette

First: Charcuterie Tasting

w/ rabbit rillettes, foie gras-butternut squash mousse, pickled vegetables

Second: House Made Goat Cheese

w/ charred escarole, pine nuts, roasted tomato vinaigrette

Third: Pan Seared Skate Wing

w/ barley, wild mushroom broth, smoked mussel salad

Fourth: Beer Braised Beef Cheek

w/ cauliflower puree, shaved radish, pickled mustard seeds

Dessert: Apple Stuffed "Doughnut"

w/ smoked bacon caramel

Cocktail Tastings:

The Clover Club

Bluecoat Gin, house grenadine, fresh lemon juice, egg white

The Avenue

Ginger-infused Jim Beam Rye, simple syrup, fresh ginger

The Mocha Cappucino

360 Double Chocolate Vodka, La Colombe Nizza espresso, crème de cocoa

While Stateside is in its final stages of construction and licensing, the popular South Philadelphia brunch spot Green Eggs Cafe will open up their doors at 13th & Dickinson to host this special event. Two seatings will be offered at \$55 per person. Feel free to bring your favorite bottle of wine to enjoy with dinner.

Please email statesidephilly@yahoo.com or call Green Eggs Café at 215.226.3447 for further details and to book your reservation. Unfortunately, no substitutions or modifications will be available for this evening.

1536 East Passyunk Avenue • StatesidePhilly.com • Follow us on Twitter @statesidephilly

