

VOTE ON YOUR FAVORITE DISH IDEA:

Snacks & Appetizers

- **Vodka Fried Pickles with Dill Aioli**

Alcohol: Vodka

Pickles soaked in vodka-brine, then fried in a vodka-paprika batter — served with herbed dipping sauce.

- **Bourbon Candied Bacon Flatbread**

Alcohol: Bourbon

Flatbread topped with bourbon-glazed bacon, caramelized onion, figs, and blue cheese.

- **IPA-Infused Soft Pretzel Bites with Beer Mustard**

Alcohol: IPA beer

Pretzels made with IPA in the dough, served with beer mustard dip or cheese fondue.

- **White Wine & Garlic Artichoke Dip**

Alcohol: White wine

Classic artichoke dip made with white wine for tang and depth.

- **Mead Poached Pear & Goat Cheese Crostini**

Alcohol: Mead

Pears poached in floral mead and cinnamon, served on toasted baguette with whipped goat cheese and pecans.

- **Mead & Thyme Roasted Root Vegetables**

Alcohol: Mead

Carrots, beets, and parsnips tossed in olive oil and mead, then roasted to caramelized perfection.

- **Mead Pickled Red Onions or Figs**

Alcohol: Mead

Quick-pickled red onions or figs using mead instead of vinegar for a sweet tang.

- **Mead Fondue with Soft Pretzels**

Alcohol: Dry mead

Melted cheese fondue with dry mead for sweet earthy undertones, served with pretzels.

Main Dishes

- **Brandy-Peppercorn Steak**

Alcohol: Brandy or cognac

Classic and bold: seared steak with a creamy peppercorn sauce finished with a flambé of brandy.

- **Whiskey Apple Glazed Pork Belly**

Alcohol: Whiskey

Crispy pork belly glazed with a sticky reduction of whiskey, apple cider, and brown sugar — sweet, smoky, and luxurious.

- **Beer-Battered Butternut Squash Tacos**

Alcohol: IPA or local lager

Squash slices beer-battered in a local lager, fried golden, served with chipotle crema and pickled red onions.

- **Bourbon Braised Duck Legs**

Alcohol: Bourbon

Duck slow-cooked in bourbon, orange zest, cinnamon, and cloves — rich, fragrant, and deeply fall.

- **Tequila Chicken Enchilada Lasagna**

Alcohol: Silver tequila

Layers of tequila-lime marinated chicken, tortillas, fire-roasted salsa, and cheese — a fusion comfort dish with kick.

- **Rum-Spiked Jambalaya Stuffed Peppers**

Alcohol: Dark spiced rum

Classic jambalaya rice mixed with spiced rum, andouille sausage, and shrimp, baked inside roasted bell peppers.

- **Red Wine Braised Short Ribs**

Alcohol: Dry red wine (Cabernet or Syrah)

Slow-cooked ribs in a rich wine reduction with carrots, onions, and garlic.

- **Cider Brined Chicken Thighs**

Alcohol: Hard apple cider

Juicy, cider-brined chicken roasted with rosemary and served over wild rice with cranberries.

- **Guinness Beef Pot Pie**

Alcohol: Stout (Guinness or local variant)

Hearty filling with slow-simmered beef, mushrooms, and carrots inside a golden puff pastry shell.

- **Chardonnay Butternut Squash Risotto**

Alcohol: Chardonnay

Creamy risotto with roasted squash, parmesan, sage, and a splash of white wine for depth.

- **Vodka Cream Pasta with Roasted Tomatoes**

Alcohol: Vodka

Smooth tomato cream sauce spiked with vodka, tossed over rigatoni with blistered cherry tomatoes and basil.

- **White Wine Garlic Mussels**

Alcohol: Sauvignon Blanc

Classic mussels in a garlicky white wine broth with crusty bread for dipping.

- **Dark Rum Jerk Chicken with Pineapple Rice**

Alcohol: Dark spiced rum

Caribbean-style grilled chicken with a rum-infused jerk marinade and sweet-spicy pineapple rice.

- **Slow-Roasted Pork Shoulder with Mead Reduction**

Alcohol: Mead

Pork shoulder braised in mead and apple cider vinegar, served with a mead-based sauce.

- **Mead-Braised Duck**

Alcohol: Mead

Duck slow cooked with mead, root vegetables, rosemary, and shallots.

- **Mead & Apple Glazed Salmon**

Alcohol: Dry mead

Salmon baked with a glaze made from dry mead, apples, lemon, and honey.

Desserts

- **Red Wine Dark Chocolate Cake**

Alcohol: Red wine

Dense, moist chocolate cake with red wine in the batter — topped with ganache and a wine reduction drizzle.

- **Beer Caramel Bread Pudding**

Alcohol: Stout beer

Rich bread pudding soaked in stout beer custard, topped with beer-caramel sauce and whipped cream.

- **Brandy Poached Pear Tartlets**

Alcohol: Brandy

Pears poached in brandy, cinnamon, and vanilla — tucked into flaky pastry shells and glazed with reduced syrup.

- **Amaretto Pumpkin Cheesecake**

Alcohol: Amaretto

Creamy cheesecake with pumpkin purée, warm spices, and a smooth almond-amaretto finish.

- **Baileys Chocolate Mousse Cups**

Alcohol: Baileys Irish Cream

Airy mousse made with Baileys and dark chocolate, piped into edible chocolate shells or mini glasses.

- **Mead-Infused Apple Crisp**

Alcohol: Mead

Apple crisp made with mead in the filling, cinnamon, and cardamom.

- **Mead Crème Brûlée**

Alcohol: Sweet mead

Classic crème brûlée with mead added to the custard for subtle honey flavor.

- **Mead & Lavender Ice Cream**

Alcohol: Mead

Ice cream churned with lavender-infused cream, honey, and mead.

- **Mead-Soaked Citrus Cake**

Alcohol: Mead

Sponge cake soaked in mead syrup with orange or lemon zest.

WRITE YOUR OWN: