

# PUMPKIN SHABBAT

OCTOBER 6TH

Growing up, I would eat pumpkin all year round. Caramelized pumpkin, pumpkin puree, pumpkin-stuffed ravioli, roasted pumpkin. But when I arrived to the US, I found out it was a crime punished by (social) death to eat pumpkin between January and September. Thinking about the sentimental value we attribute to foods, the ephemerality of seasonal cuisine, and the cultural differences around the table, I invite you all to our pumpkin shabbat!

We will have a variety of pumpkin dishes as well as dishes featuring pumpkin's Fall friends: apple, squash, pear, cinnamon. Our craft cocktail menu will include a series of "classic-gone-autumnal" drinks such as the pumpkin spritz, a boozy take on a Pumpkin Spice Late (the Orange Russian), and even a pumpkin-infused negroni. And, of course, apple cider and lots of smoke!

During Shabbat, you will compete in a series of Fall Games. Win enough points to be crowned the pumpking and receive an amazing prize. For a headstart, dress up nicely! The person with **the most autumnal outfit** will win a point

Hope you enjoy this Fall-tastic evening!



# HIGHBALLS

long, stirred drinks for refreshing sips

## ORANGE IS THE NEW RED SANGRIA<sup>GF</sup>

cognac. white wine. pumpkin. orange.  
apple. cinnamon. nutmeg. ginger.

## ROSH HASHANAH COLLINS

gin. apple cider. angostura. lemon.  
honey. seltzer.

## PSG&T

gin. pumpkin spice. tonic water.

## PISCO PUMPKIN PUNCH

pisco. pumpkin spice. lime. ginger beer.

# SPRITZES

effervescent and bittersweet

## CHAM-PEAR (PEARSECCO)

pear liqueur. prosecco. seltzer.

## PUMPKIN SPRITZ

pumpkin. suze. prosecco. seltzer.

# SWEET AND TIKI

creamy, sweet cocktails that also play with fruity flavors

## ORANGE RUSSIAN

pumpkin vodka. coffee liqueur. cream.

## PUMPKIÑA COLADA<sup>GF</sup>

rum. pumpkin. pineapple. coconut.

## HARVEST MOON<sup>GF</sup>

apple brandy. lime. orgeat. overproof rum.

# SOURS

think of your margarita: tangy, citrusy, and delicious

## GOODBYE TO THE FALL <sup>GF</sup>

mezcal. cachaça. apple cider. lemon.  
angostura. cinnamon. egg white.

## ORCHARD MARG <sup>GF</sup>

tequila (sub mezcal). apple cider. pear.  
lime. agave.

## FIRST FROST <sup>GF</sup>

rum. chartreuse. vermouth. apple. cinnamon. lime.

# NEGRONIS

bitter and boozy drinks to be sipped along a great conversation

## EQUINOX

pumpkin vodka. campari. dry vermouth.

## REGINA

apple brandy. campari. sweet vermouth.

## CHANGING LEAVES

apple brandy. suze. dry vermouth. grenadine. cinnamon.

# OLD FASHIONED

alcohol-forward, strong stirred drinks with an aged, oaky spirit

## FALL-FASHIONED

bourbon. apple pommeau. black walnut  
bitters. smoked cinnamon.

## PEAR-VERT <sup>GF</sup>

cognac. spiced pear liqueur. bitters.  
blue curaçao dash.