



COLUMBIA ROOM

Tasting Room Seasonal Tasting Menu

Capacity: 18 Seated

*\$2,170 minimum
plus 10% tax and 20% gratuity
for 2 hours up to 14 guests*

Additional \$85 per person plus tax and gratuity for groups of 15 to 18 guests.

Start time from 5-11pm, Tue-Sat

Members of the Columbia Room team guide guests through the current seasonal cocktail tasting menu, which consists of a thematic menu of three cocktails paired with small, inventive bites by our chef Johnny Spero. All guests are seated and receive the same three courses, with the exception of altered menus for dietary restrictions and allergies. The Tasting Room can accommodate private events of up to 18 seated guests. A deposit of 30% of the total cost is required at least two weeks ahead of the agreed date.

*For inquiries regarding non-private reservations of more than 6 guests, please contact us directly at events@drinkcompany.com.

FOUR-COURSE SEASONAL TASTING MENU

Spring 2018

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1

Sound

cap corse blanc, copper & kings brandy, fino, verjus, citrus ash

with

Chakra Sprig

2

Pick a Color

white / red / green

with

Cherry?

3

Flavor

wild blueberry amaro, bitter orange, matsutake, salt, sugar, vitamin c

with

Cape Gooseberries

tomato, sugar-cured cucumbers, elderflower

4

Time

madeira, cognac, tea cordial, beeswax

younger & older

with

Pear

kaolin, black cocoa, black sesame, marshmallow, yuzu