

Iron Fish Pairing Dinner Menu

written by John Mueller | October 4, 2019

Course 1: Appetizer and Salad

Savory Meatballs

These miniature-sized meatballs are made in-house from scratch using a mixture of ground beef and pork, and include spices and herbs (rosemary and roasted garlic), with a hint of [Iron Fish's Michigan Woodland Gin](#). The meatballs will be offered with a puree of cream of corn and French baguette croustade.

Mixed Greens Salad, with a plum-thimbleberry vinaigrette

Mixed greens, served with a plum-thimbleberry puree vinaigrette that has a hint of [Iron Fish's Copper Queen Whisky](#). The plums are picked from trees on the Lodge property. The thimbleberry jam is from the [Jam Lady](#).

Course 2: Entree

Roast Beef, with Pomme de terre Duchesse and Caramelized Carrots

Roast beef, with gravy created from the drippings of the meat. Cooked medium rare. Sides of Pomme de terre Duchesse (puree of potatoes with roasted garlic and cilantro piped individually in large rosette and then baked) and Caramelized carrots with brown sugar, butter – finished with a dash of [Iron Fish's Bourbon Whiskey Finished in Imperial Stout Casks](#).

Course 3: Dessert

Spiced Apple Cake, with a Cream Cheese – Pumpkin Puree

A spiced apple cake, with cream cheese-pumpkin puree that showcases a frosting using [Iron Fish's Copper Queen Whiskey](#).

Cocktails

The following cocktails will be individually paired with each of the 3-courses.



Iron Fish Michigan Woodland Gin Cocktail

[Iron Fish Michigan Woodland Gin](#), rosemary simple syrup, lemon juice, fresh apple cider, Barritt's ginger beer



Iron Fish Bourbon finished in Imperial Stout Barrels Cocktail

[Iron Fish Bourbon finished in Imperial Stout Barrels](#), black walnut bitters, cinnamon syrup, sweet vermouth, [Keweenaw Coffee Works](#) cold brew



Iron Fish Pumpkin Spiced Old Fashioned

[Iron Fish Copper Queen Whiskey](#), a slice of orange, dashes of orange bitters, and pumpkin syrup

Spirits Used in the Food and the Cocktails

Below is an explanation and the story behind each of the 3 spirits used in the cocktail and food items for this pairing dinner.



Iron Fish Michigan Woodland Gin

45% ABV | 90 Proof | 750ML | Whisp of Juniper, Orange, Coriander, Citrus, Hint of Fennel and Licorice. Rooted in glacially formed soil and sourced from the endless greenery encompassing our farm – this perennial woodland gin is sown with Iron Fish estate grown and harvested winter wheat, a subtle hint of juniper, deeply chilled water from our aquifer well, and a bouquet of native botanicals, including sprigs of Concolor Fir, to give breath to a delightful harmony. Wild and reserved, take a walk with Iron Fish's Michigan Woodland Gin.



Iron Fish Bourbon finished in Imperial Stout Barrels

43% ABV | 86 Proof | 750ML | As we chug towards the Iron Fish distilled whiskey, we sent some American Oak kegs on a round-trip to The Filling Station Microbrewery. Upon arrival they were filled with their Imperial Stout, then emptied and returned to be refueled with a spirit made from a load of corn, rye and malted barley. From the other side of the tracks to you – climb aboard and ride-along with Iron Fish's spirit.



Iron Fish Copper Queen Whiskey

43% ABV | 86 Proof | 750ML | Our stories define us. And when we're lucky, those stories unfold against a backdrop of impossible beauty. This unparalleled commemorative spirit celebrates and supports a gem in the heart of Michigan's rural Upper Peninsula—the historic Calumet Theater. Take a sip of history: your Copper Queen beckons! To honor the heritage of the Copper Country, Iron Fish Distillery makes charitable donations to the historic Calumet Theater in Calumet, Michigan