

The Art of Mixology Tequila: Blanco, Repo, or Añejo?

April 13th

5 - 7pm

What is it?

The Art of Mixology is a hands-on, immersive, cocktail experience. For our April class, the curators, Raleigh Swan and Lane Ezell will guide each participant through the history of Tequila - its historical importance and varied styles. Participants will be shown how to make two Tequila cocktails and each guest will imbibe on allocated Tequilas throughout the experience. Chef Adam will prepare small plates for the evening and all guests are welcome to dine at The Hope Farm afterwards.

What is included?

*Margarita
Rattlesnake Necktie (Tequila Old Fashioned)
Special tastings of Don Julio 1942, Patron, & Casamigos
Paired Small Plates*

Who should attend?

*All guests who are interested, 21 years of age or older.
Bring your friends, spouse, or family members to enjoy this experience together!*

How much does this cost?

*The entire experience is \$100 per person. **This is all inclusive, containing tax & gratuity.***

Location: The Barn at The Hope Farm

