

Enjoy a 4 course dinner, created by Executive Chef Matt Barnes, paired with craft cocktails from Restless Spirits Distilling Company, created by Bar Manager Jimmy Rudnick.

Cost is \$80.00 per person, tax and gratuity not included.

We hope you are able to make it. Seats are limited, Reservations are required. You can make a reservation by either calling the restaurant at 816-221-5111, or purchasing your tickets in advance through Eventbrite (recommended).

Featured Restless Spirits Liquor:

Duffy's Run Vodka

Builder's Botanical Gin

Sons of Erin Irish Whiskey

Gully Town Double Barrel Aged Single Malt Whiskey

Padraig's Rebellion Poitin

Menu:

AMUSE

Duffy's Run Vodka-Sweet Corn "Cocktail"

FIRST COURSE

Passed Kampachi Crudo | citrus confit, Royal Siberian caviar, cinnamon-clove wafer, white flowers paired with

KC 76 | Builder's Botanical Gin, Housemade Shrubs, Fresh Squeezed Lemon, Brut Cava Sparkling Wine

SECOND COURSE

Passed Pork Cheek Ravioli | cacao pasta, anise braised pork cheeks, tarragon paired with

Erin Go Bragh | Sons of Erin Irish Whiskey, Amaro Averna, St Elizabeth Allspice Dram, Kubler Absinthe, Fee Brothers Chocolate Bitters

THIRD COURSE

Basted Eye of Ribeye | potatoes three ways, brown sugar-dijon reduction paired with

The Shotgun | Gully Town Double Barrel Aged Single Malt Whiskey, Brown Sugar, Madagascar Vanilla, Fee Brothers Whiskey Bitters

FOURTH COURSE

Salted Toffee Pavlova | glazed seasonal fruit, encapsulated pistachio-lime coulis paired with

Pistachios & Cream | Padraig's Rebellion Poitin, Dumante Pistachio Liqueur, Stone Breaker Irish/American Cream