

Bourbon Dinner

MARCH 14. THREE-COURSE PRIX FIXE MENU.

\$85 Per Guest.

COURSE I

HOT SMOKED SALMON TORO

Baby Endive, Humboldt Fog, Roasted Pumpkin Seeds

PAIRED WITH

"BROWN DERBY" COCKTAIL

Jim Beam, St. Germain Elderflower Liqueur, Fresh Grapefruit Juice, Fresh Lemon Juice, Monin Honey Syrup

COURSE II

BERKSHIRE PORK CHOP

Bourbon Chipotle Mop Sauce, Sweet Potato Orzo, Swiss Chard

PAIRED WITH

TASTING FLIGHT

Maker's Mark 46, Basil Hayden's, Knob Creek Rye

COURSE III

WARM CHOCOLATE & BACON BREAD PUDDING

Salted Caramel, Bourbon & Spiced Pecans

PAIRED WITH

?MIDNIGHT MANHATTAN? COCKTAIL

Makers Mark, Averna Amaro, Cold Brew, Sweet Vermouth, Aztec Chocolate Bitters