

BOURBON DINNER

Thursday, October 29th, 2026 at 6:00pm

\$165 per person plus tax & gratuity



FIRST COURSE

Foie Gras

cold smoked and seared, caramelized apple butter, watercress

:: Weller Special Reserve Old Fashion ::

SECOND COURSE

Rabbit Rillettes

confit rabbit, black truffle pecorino, flame raisin verjus

:: Colonel Taylor Small Batch and Colonel Taylor Straight Rye ::

THIRD COURSE

Alaskan Salmon

grilled, parmesan risotto, French baby carrot, beurre

:: Weller Full Proof, Weller 12 Year ::

FOURTH COURSE

Grilled Wagyu Ribeye

banyuls gastrique, smoked twice bake potatoes, sunchoke puree, grilled asparagus

:: Old Fitzgerald 10 Year ::

