

WHISKEY DINNER MENU

\$105 per person

friday, march 10th, 6-9PM

hazelnut shell smoked oyster / corned beef consommé
lavash rye cracker / hood canal wasabi
waitsburg bourbon cider
maple-ginger syrup / lemon / cider

citrus salad / duck prosciutto / hazelnuts / chemicum valley tome
sunset sour
private label blue ox whiskey / house-made sour / syrah

roasted squab / foie gras ravioli / fennel gastrique / brown sugar apples
sazerac
private label blue ox whiskey / absinthe
peychaud's bitters / sugar cube / lemon peel

INTERMEZZO

wagyu striploin / caraway spaetzli / adam's bacon
smoked beef cheek crepinette / buttered cabbage
bacon old fashioned
fat washed black label three shores whiskey
maple syrup / brandied cherry / orange

dark chocolate tart / frosted cocoa nibs / ginger sorbet / pear crisp
smoky chocolate coffee
three shores smoked whiskey / godiva dark chocolate
grand marnier / coffee / toasted meringue / sea salt