



February 24, 2016, 6:00 pm

Reservations required

We will be featuring a four course tasting menu. Each course provides you with unique food tastings and will be complimented by your whiskey. With each course, you will be able to enjoy your whisky neat, as well as mixed in a hand-crafted cocktail.

Woodford Rye Taste and an Old Fashioned

Grilled Baby Octopus | Curry and Apricot Dressing | Celery | Potato | Thyme

Everything Pretzel | Maple butter | Rye Whisky and Caraway Mustard

Jowl Bacon | Blackstrap Molasses | Cider Vinegar and Ginger Gastrique

Collingwood Whiskey Taste and an Apple Shrub Cocktail

Pork and Masa Tamale | Cocoa and Roasted Chile Mole | Recao Oil

Chicken Liver Mousse | Pistachio Brittle | Picked Red Onion Marmalade

Beet and Raw Sugar-cured Gravlax | Membrillo | Sherry Vinegar | Rosemary and Olive Biscotti

Four Roses Small Batch Taste and a Hot Buttered Bourbon

Pecan Shortbread | Local Pancetta crisp | Mission Fig Jam | Local Clover Honey

Vermont 5 year clothbound Cheddar | Smoked Gray Salt | Pasillo Chile Relish| Sage Oil| Maple Glaze

Hand Made Chorizo | Allspice Sour Cream | Candied Cilantro | Plantain Chip

Barrel-aged Chocolate Revolver

Horehound Hard Candy and Gray Salted Caramel

\$54/per person (tax and gratuity is additional)