

# **Beef and Bourbon Dinner**

In Partnership with Bow Creek Farms \$99 per person

## **Whipped Bone Marrow**

Toasted Brioche, Celery & Apple Slaw, Micro Sorrel Clyde May's Straight Bourbon

### **Bacon and Eggs**

House Cured Beef Bacon, Cured Egg Yolk, Frisee & Pea Tendril Salad Whiskey Sunrise made with Minor Case Straight Rye

#### Raviolo di Lingua

Beef Tongue Raviolo, Root Vegetables, Parmesan Brodo Penelope Straight Bourbon

#### **Surf & Turf**

Seared Beef Picanha, Tuna Croquette, Smoked Chile Aioli, Asparagus Tips, Bordelaise Smoked Old Fashioned made with Yellowstone Select Straight Bourbon

#### **Beef Tallow Chocolate Torte**

Sour Cherry Compote, Bourbon Salted Caramel Ice Cream Town Branch Maple Stout Finished Bourbon

#### For the Road

House Made Beef Jerky Bourbon Candied Pecans