

BOURBONS 72

premier pairings

\$125 PER PERSON | JANUARY 9, 2024 | 4-COURSES

Welcome Drink

WHEATLEY FRENCH 76

Wheatley - Lemon Juice - Simple Syrup - Champagne

First Course

SHRIMP GREMOLADA: creamy fontina grits, cilantro pesto, pine nuts

| PAIRING: COLONEL E. H TAYLOR RYE |

Second Course

GRILLED FILET MIGNON AND CREMINI MUSHROOM KABOB: couscous, grilled sweet corn

| PAIRING: BLANTONS |

Intermezzo: *Watermelon Gazpacho, paired with Caribou Crossing*

Entrée Course

SNAKE RIVER FARMS WAGYU HANGER STEAK: Chefs chocolate demi, pommes purée, charred heirloom baby carrot

| PAIRING: WELLER ANTIQUE |

Dessert

SOUS VIDE DOUBLE CHOCOLATE POT DE CRÈME: fresh raspberries, Chantilly crème, toasted almond slivers, shaved chocolate

| PAIRING: BUFFALO TRACE CREAM |

tell us how we're doing

Scan the QR code to take a brief survey and tell us about your experience. We'd love to know if there is anything we can do better!