



First Course

DRESSED OYSTER

'old fashion style' cherry relish, smoked bitters,
angels mist

Second Course

TUNA CRUDO

grapefruit, avocado, shaved red onion, cilantro,
bourbon-soy & yuzu juice

Third Course

STUFFED MORELS

crab and spinach stuffed morels, butternut squash
gnocchi, bourbon-chestnut Velouté

Fourth Course

BLACKENED RIBEYE

Vidalia onion jam, miso-butter, broccolini,
triple oak demi-glaze

Dessert

BOURBON AND CARMEL

bourbon cremeux, Carmela mousse, chocolate sable,
cocoa nib tuille

