



SAZERAC

SAZERAC WHISKEY DINNER

First Course

SEAFOOD CIOPPINO *

bourbon infused tomato broth, Spanish chorizo, mussels, clams, shrimp, lobster and stone crab

Buffalo Trace

Second Course

CONFIT DUCK LEG *

bourbon glaze, black cherry gastrique, green salad, naval orange segments, citrus-vanilla vinaigrette

SPR Eagle Rare

Third Course

PORCHETTA *

pork belly, hazelnut stuffing, spiced apple coulis, charred baby carrots, roasted fennel, Benton's bacon dust

SPR Weller Full Proof

Dessert

BLACK FOREST

chocolate sponge, Kirsh namelaka, Guayaquil chocolate mousse

Buffalo Trace Bourbon Cream

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*