

WHISTLEPIG

BOURBON DINNER

First Course

SWEET POTATO SALAD

bourbon glazed sweet potatoes, farro, pickled red onion, cucumber, feta cheese, lemon & herb vinaigrette

Piggyback Rye

Second Course

SEARED DUCK BREAST

Maple Leaf Farms duck breast, blood orange gastrique, duck fat potatoes, charred broccolini, pistachio-herb butter

10 Year Small Batch Rye

Third Course

THE WHISTLING PIG

cured & slow-roasted pork belly, cracklings, apple gelee, heritage carrots, celeriac puree, whistle pig jus

12 Year Old World Rye

Dessert

PARIS BREAST

Hazelnut Praline Mousseline, caramelized hazelnuts, chocolate tuile

15 Year Estate Oak Rye



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