



Winter Tasting Menu

FIRST

**EAST COAST OYSTER, PICKLED BLACK RADISH,
POMELO, CHILI CRISP, YUZU TOBIKKO GF**

PAIRED WITH:

YUZU 75

GREEN TEA INFUSED GUIDED TRAIL GIN, YUZU,
BASIL, SPARKLING CHARDONNAY

SECOND

**CHAMOMILE DUSTED GEORGES BANK DIVER
SCALLOP, PERSIMMON & THYME NAGE, GRILLED
D'ANJOU PEAR, PARSLEY & GARLIC OIL, SORREL GF**

PAIRED WITH:

FOUNDER'S RESERVE BOURBON 90 PROOF

TOASTED OAK, MAPLE, FOREST BERRIES, WHITE
PEPPER, BANANA, VANILLA, BROWN SUGAR,
A HINT OF LICORICE

THIRD

**DOCKSIDE BOURBON BRAISED HOLLAND
PORK BELLY, BUTTERNUT SQUASH MOUSSE,
POMEGRANATE, PINE NUT BRITTLE, PATTERSON'S
CIDER GLAZE, BLACK GARLIC BALSAMIC
GF, CONTAINS NUTS**

PAIRED WITH:

L FLAG BOURBON 85 PROOF

CARAMEL, VANILLA, OAK, SPICE, WOOD

FOURTH

**GRILLED DRY AGED CDK NEW YORK STRIP,
CAULIFLOWER PURÉE, HEIRLOOM CARROTS, GUIDED
TRAIL GIN CRANBERRY & ROSEMARY COMPOTE GF**

PAIRED WITH:

CABIN STRENGTH BOURBON 115 - 124 PROOF

CARAMEL, VANILLA, OAK, MAPLE, LONG FINISH

FIFTH

**BACON FAT & VAHLRONA DARK CHOCOLATE
CHIP COOKIE, CRÈME DE LIQUEUR CHOCOLATE
BOURBON BROWNIE CUSTARD, RASPBERRY
CHOCOLATE TRUFFLE CHEESECAKE V**

PAIRED WITH:

CHOCOLATE ALMOND OLD FASHIONED

FLANNEL SERIES CHOCOLATE BRANDY, CHERRY
BARK VANILLA BITTERS, ORGEAT ALMOND SYRUP
CONTAINS NUTS

V = VEGETARIAN GF = GLUTEN FREE