

Valentine's Day 2019

first course

Goat Cheese Terrine - *crunchy brussels sprouts, prosciutto, apple, quince*

Whisk(e)y Pairing - *Ransom The Emerald 1865, McMinnville, Oregon*

Wine Pairing - *Schloss Gobelsburg, "Schlosskellerei," Gruner Veltliner, Kamptal, Austria, 2017*

OR

Hamachi Crudo - *rocotto pepper, fennel, celery, grapefruit*

Whisk(e)y Pairing - *Kikori Whiskey, Kyushu, Japan*

Wine Pairing - *Ameztoi, "Rubentis," Txakoli Rosé Getariako Txakolina, Spain, 2016*

second course

Pink Shrimp Dumpling - *sorrel, caviar crème fraiche, sudachi*

Whisk(e)y Pairing - *Minor Case Rye, Sherry Cask Finished, Lebanon, Kentucky*

Wine Pairing - *JCB, No. 69, Brut Rosé Cremant de Bourgogne, France, NV*

OR

Veal Tartare - *crispy shallot, shaved vegetables, green curry*

Whisk(e)y Pairing - *Shenk's Homestead Sour Mash, Louisville, Kentucky*

Wine Pairing - *Domain Chandon, 'Etoile' Napa Valley, California, Brut, NV*

third course

Oolong Tea Roasted Duck Breast - *mushroom congee, barrel aged soy*

Whisk(e)y Pairing - *Pinhook Bourbon Country, Millville, Kentucky*

Wine Pairing - *Domain Chandon, 'Etoile' Napa Valley, California, Brut, NV*

OR

Truffle Cheese Raviolo - *zucchini, salami consommé*

Whisk(e)y Pairing - *Breuckelen 77 Rye & Corn, Brooklyn, New York*

Wine Pairing - *Elvio Cogno, "Cascina Nuova," Barolo, Piemonte, Italy, 2014*

fourth course

Coal Grilled Arctic Char - *smoked eggplant tostada, black garlic mole*

Whisk(e)y Pairing - *High West Silver Whiskey, Western Oat, Park City, Utah*

Wine Pairing - *Foxen Pinot Noir, Santa Maria Valley, California, 2015*

OR

Dry Aged Beef Strip Loin - *bay blue cheese, burnt carrot, pomegranate, thai basil*

Whisk(e)y Pairing - *Still The One 287 Single Malt, Port Chester, New York*

Wine Pairing - *Freemark Abby Cabernet Sauvignon, Napa Valley, California, 2014*

fifth course

Tasting of Triple Cream Cheeses - *red fruits & roses*

Whisk(e)y Pairing - *Jefferson's Reserve, Groth Reserve Cask Finish, Crestwood, Kentucky*

Wine Pairing - *Faiveley, Gevrey-Chambertin, Burgundy, France 2013*

OR

Passion Fruit Sachertorte - *banana ice cream, spiced rum sauce*

Whisk(e)y Pairing - *Angel's Envy Rye, Louisville, Kentucky*

Wine Pairing - *Yalumba 'FSW8B Botrytis Viognier' Wrattontully, South Australia 2014*

Chef Tasting - \$75 per guest

Whisk(e)y or Wine Pairings - \$45 per guest