

BEER VS. BOURBON

RIVALRY DINNER

passed hors d'oeuvres

gruyère cauliflower bites, adobo

apple puff pastry, lavender honey, prosciutto crisp

fried oyster, bacon, creamed spinach, parmesan

first course

dried cherry, gorgonzola, tarragon vinaigrette, pistachio,
greens, bourbon gastrique

second course

chamomile tea smoked sea scallops, parmesan salsify,
pancetta crumble, honshimeji mushroom

third course

chimichurri stuffed pork tenderloin, creamy polenta,
mango purée, charred anaheim pepper coulis

dessert

stout chocolate cake, pecan & coconut frosting,
caramel sauce, cocoa nibs