

#### WELCOME COCKTAIL

# **Touch of Orange**

## **AMUSE BOUCHE**

## **Lobster Brine**

toasted brioche, tarragon saffron aioli, Hackleback caviar, roe dust, salpicon cucumber, chili thread
Pairing: Simply Delicious

#### FIRST COURSE

## Celeriac Truffle Soup

creamed potato, toasted hazelnut, herbed gremolata Pairing: Spicy Hazels

## SECOND COURSE

## Tuna Niçoise

olive brioche puree, pickled haricot verts, petite greens, egg white, salt and vinegar fingerling chip, thyme vinaigrette

Pairing: Spring Forward

# THIRD COURSE

## Scotch Duck Egg

seasoned duck sausage, crispy breadcrumb, celeriac nest, bourbon syrup, dark cherry jam Pairing: Grand Traverse

# FOURTH COURSE

# New York Strip Steak

aromatic seared, baby turnips, bourbon roasted salsa verde, pickled purple cauliflower

Pairing: Vino Veritas

#### FIFTH COURSE

# **Spiced Chocolate Torte**

Pirouline wafer, chocolate ash, bourbon mousse, meringue, bourbon infused cherry Pairing: Rye Alexander



# **COCKTAIL PAIRINGS**

#### WELCOME COCKTAIL

# **Touch of Orange**

Jim Beam Double Oak Bourbon, Aperol, sweet vermouth, soda

# AMUSE BOUCHE

# **Simply Delicious**

Knob Creek Bourbon, tarragon simple syrup, fresh lemon juice, garnished with chili threads

#### FIRST COURSE

# **Spicy Hazels**

Knob Creek Rye Bourbon, hazelnut simple syrup, orange bitters, garnished with a parsley sprig

## SECOND COURSE

# **Spring Forward**

Basil Hayden Bourbon, St. Germain, thyme simple syrup, fresh lemon juice, egg white

## THIRD COURSE

#### **Grand Traverse**

Baker's Bourbon, Amaro Montenegro, sweet vermouth, cherry bitters, garnished with Six Lugs cherries

## FOURTH COURSE

## Vino Veritas

Booker's Bourbon, red wine simple syrup, Cardamaro Vino Amaro, fresh lemon juice, orange zest garnish

## FIFTH COURSE

#### Rye Alexander

Basil Hayden Dark Rye, amaretto, cream, garnished with cocoa powder and ground nutmeg









