

CAFÉ4

Bourbon Dinner

Opening Cocktail

Clarified whiskey sour

(Old Forester bourbon, Loco Burro sour,
Cinnamon Toast Crunch milk punch, nutmeg)

1st Course

Oyster on half shell, bourbon
mignonette, caviar,

Pairing - Abasolo ancestral corn whiskey

2nd Course

Bourbon braised pork shoulder, stone
ground white grit cake, pickled cabbage

Pairing - 50/50 Freezer Door Manhattan

(Woodford Bourbon, Fot Lit Catalan Vermut, Edna
Rhyne Appalachian Fernet, bitter, lemon)

3rd Course

Roasted prime rib, roasted garlic and
boursin whipped potato, bourbon butter
spiced carrots

Pairing - Weller 12yr

4th Course

Bourbon banana foster, whole bean
vanilla ice cream

Pairing - Willett Family Estate 8yr

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