

# FATHER'S DAY PRIX FIXE MENU

\$125 Menu / \$45 Whiskey Pairings

## STARTERS

### Oyster Po' Boy

tempura oyster, little gem, cornichon, hot sauce, smoked chare roe ranch, salted honey parker house roll

*Old Pal* – straight rye, Carpano Antica, dry vermouth

### Mussel Billi Bi Shot

roasted fennel, shiso, smoked char roe, lemon grass curry

*Old Pal* – straight rye, Carpano Antica, dry vermouth

## APPETIZER

### Lobster Carbonara

guanciale, chive, black garlic, marigold (add caviar \$25/shaved truffle \$15)

*Sutter's Mill* – straight bourbon whiskey, honey, lemon, pineapple, cinnamon

### Wagyu Beef Tartar

tempura nori, sushi rice, crispy things, chefs' special aioli, cured egg yolk

*Sutter's Mill* – straight bourbon whiskey, honey, lemon, pineapple, cinnamon

## ENTREE

### 10 Hour Smoked Short Rib

truffle horseradish potato puree, pickled veg, smoked demi

*Black Manhattan* – single barrel bourbon, Averna Amaro, bitters

### Mero Seabass

wild garlic, ramp, fennel onion soubise, whiskey pinot noir demi

*Perfect Manhattan* – single barrel bourbon, sweet & dry vermouth, bitters

## DESSERT

### Japanese Pancake

maple syrup, candied pistachio, bacon butter, cigar maple whip cream

*Bourbon and Coffee* – UNCUT bourbon, espresso, Mr Black, vanilla

### Baked La Quinta Tripel Cream Cheese

huckleberry compote, herb tuiles, toasted rustic crisps

*Bourbon and Coffee* – UNCUT bourbon, espresso, Mr Black, vanilla

**Choice of one starter, appetizer, entree and dessert included**

*18% gratuity added to parties of 6 or more*

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.