

BOURBON + SMOKE

SATURDAY, OCTOBER 5TH | 6-9PM

\$110++ PER PERSON

\$20 dollars of every meal will be donated to Feeding Northeast Florida

SMOKED AND SEARED SCALLOP

avocado mousse | pomegranate relish | agrodolce sauce

Champagne with choice of Bourbon Barrel Aged Lemon Pepper, Black Berry, or Maple Caviar

GRILLED LAMB RIBLETS

pickled onions | togarashi | garlic mayo | tamarind glaze

Angels Envy + rosemary simple syrup + lemon juice + orange marmalade

OJ + Orange and Tamarind foam

COLD SMOKED AND OLIVE OIL CONFIT TUNA

potato | capers | chickpeas | red, yellow + green pepper | mojo rojo

Angels envy Rye + Orange Liquor + Angostura bitters + Peychaud's bitters + Champagne

CHARRED VEAL BREAST

spätzle | brown butter + sherry sauce | asparagus ribbon

trumpet mushrooms sauce

Redemption + sweet vermouth + brown sugar simple syrup

lemon juice + fresh dark cherries + dashes bitters

INTERMEZZO

flash frozen berries with bourbon anglaise

GRILLED OPAH BELLY

butter bean + oxtail stew | petite squash | white miso citrus butter sauce

Redemption High Rye 10yr + hibiscus syrup + dashes whisky barrel bitters

CORN, CARAMEL, & CHOCOLATE

bourbon sweet corn ice cream | buttery salted caramel | milk chocolate mousse

Bulleit + Apple cider + butter + honey + cinnamon + ginger + salted caramel foam