

Bourbon Dinner
Friday, November 7, 2025

Course 1

*Foie Gras Torchon,
Baked brie, bone marrow, pickled
shallot, black cherries, spiced cranberry
preserve, served with honey garlic crostini*

Course 2

*Octopus Tureen
with micro green salad, shaved
Locatelli, pistachio crumb, and Toom*

Course 3

Wagyu Katsu Sando

Course 4

*Kumamoto Oysters
with caviar, lemon preserve, and
horseradish crème fraîche*

Course 5

*Duck Tostada
Duck confit on a crispy tortilla with
pickled beets, napa cabbage slaw, and candied ginger*

Course 6

*Elk Wellington
with Sauce Robert and braised leeks*

Course 7

Homemade Chocolate Flight