

Wine vs. Whiskey Pairing

menu



Food

Root & Flower

First Course

Thai Coconut green
curry soup, gulf white
shrimp, aromatic
fresh herbs, crushed
peanuts

Entree

Marinated beef flat iron
steak, local chanterelle
mushroom and sweet corn
ragout, caramelized
shallots, roasted pepper
salvatxada

Dessert

Dark chocolate pot de creme,
sea salt, walnut brittle, whiskey
whipped cream

Wine Pairing

Master Sommlier Selections

First Course

Vodka
Schloss Vollrads, Riesling

Entree

Rye Whiskey
Vina Pomal, Reserva Rioja

Dessert

Bourbon Whiskey
Dusted Valley Stained Tooth
Syrah

