

OAK & SMOKE

Five-Course Whiskey Pairing Dinner Menu



APPETIZERS

Gochujang Tartare Crostini

Smoked Scallop Nigiri with Cider Vinegar Soy Gastrique

Grilled Guajillo Shrimp with Cotija

Pairing: Nikka Coffey Grain - Cider Smoke Highball

SECOND COURSE

Crispy Pork Belly

Blueberry BBQ Sauce, Sweet Corn Relish

Pairing: Balcones Baby Blue - Blueberry Old Fashioned

THIRD COURSE

Grilled Porcini

Fresh Pasta, Apricot Brown Butter Sauce

Pairing: Woodford Double Oak - Apricot Brown Butter Manhattan

FOURTH COURSE

Smoked Beef Long Ribs

Plum Compote, Asher Blue Crumbles

Pairing: Highest Campfire - Neat

DESSERT

Whiskey-Infused Ice Cream

Grilled Peaches, Togarashi Streusel

Pairing: Woodford Double Double Oak - Neat