

JEFFERSON'S

• BOURBON •

DINNER

Thursday, October 22nd • 6:00 PM

1ST COURSE

FOIE GRAS

french toast + bourbon maple apples

PAIRED WITH

*brown butter fat washed jefferson's rye +
fifer's cider + cinnamon simple + lemon*

2ND COURSE

BRUSSELS SALAD

*apples + marcona almonds + pickled red onions +
red wine vinaigrette*

PAIRED WITH

*jefferson's ocean bourbon + pomegranate demerara +
lemon + lambrusco secco*

3RD COURSE

DRY AGED WAGYU

whipped bone marrow + onion marmalade + bordelaise

PAIRED WITH

*jefferson's reserve + aperol +
amaro nonino quintessentia + twist*

4TH COURSE

BOURBON BREAD PUDDING

PAIRED WITH

*jefferson's ocean rye + tempus fugit creme de banane +
maple + pecan bitters*

Salt Air

KITCHEN + BAR

\$150 PER PERSON

Includes gratuity.