UPSTAIRS AT PIER 38 PRESENTS A

WHISKEY DINNER



Amuse Bouche DAYBOAT SCALLOPS * CELERIAC, SAGE, PINE SMOKE

ist

KAMPACHI * WHISKEY AIR, PICKLED GOBO, CURED MUSHROOM, BINCHOTAN BLACK TEA AND HIGH WEST WHISKEY EYE DROPPER

2nd

BEET THREE WAYS * CHIOGGIA, RED, GOLDEN, TOBACCO "1778 TREATY" (HIGH WEST, HONEY, LEMON, CHAMPAGNE, ROSEMARY)

ard

BISON BURGER * PRETZEL BUN, PICKLES, WHISKEY PRESSED SHALLOTS BACON FAT WASHED HIGH WEST RYE OLD FASHIONED

2th

DUCK * SUNCHOKE ESPUMA, PRISONER GASTRIQUE, DUCK FAT POWDER, SORREL HIGH WEST MIDWINTER NIGHT'S DRAM

Palate Cleanser

MAMAKI * MOSS SPONGE, ACTIVATED CHARCOAL, CHOCOLATE

5th

TIRAMISU * DRUNKEN WHISKEY TIRAMISU, DECONSTRUCTED, BOULEVARDIER BARREL AGED HONEY "SANS PEUR" (HIGH WEST CASK SERIES BARBADOS RUM FINISH & PARK PINEAU)

\$130 PER PERSON

RSVP TO MATTHEW@NICOSPIER38.COM