

Montarva

Bourbon Tasting Dinner March 19th 2015 at 6:30 pm



Bourbon Glazed Maine Lobster

Candied jalapeño bacon, red mill grits, basil chimichurri, elotes

Double Rye Cocktail – Scofflaw Cocktail

Bourbon Cured Duck Rilette

Bourbon barrel BLIS maple, pickled icicle radish, duck bacon
apple bourbon mustard, cured egg, ficelle

American Prairie Reserve – Jane Russell Cocktail

Slow Roasted, Herb Basted Tuscan Pork “Porchetta”

Sweet potato gnocchi, bourbon brown butter, manchego

Rendezvous Rye – “Sazerac” Cocktail

Brown Butter Apple Galette

Spiced hazelnuts, vanilla fleur de sel, bourbon ice cream

peppered caramel frico

Campfire - Hot Scotch Apple Cider Cocktail

