



THURSDAY, AUGUST 21

5:30PM | 7PM | 8:30PM

\$125 PER PERSON
PLUS TAX AND GRATUITY

EXPERIENCE AN UNFORGETTABLE EVENING OF FINE DINING AND
WHISKEY PAIRINGS AT OUR EXCLUSIVE SIX-COURSE DINNER.

Savor each inspired dish as Chef David Buchanan joins you at
the table to share the story behind every course and the
exceptional bourbon or whiskey chosen to complement it.

RESERVATIONS: 360.716.1500

Reservations and pre-payment required.
Limited to 25 guests per seating time.





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STARTER

**SMOKED PORK BELLY
WITH SICILIAN CAPONATA**

Smoked pork belly with a Jack Daniel's caponata and pine nuts.
Jack Daniel's 12-year - 107 proof



INTERMEZZO

BERRY SORBET

*Blackened Black Brandy Cask
Bourbon - 90 proof*



FROM THE SEA

**GRILLED SOCKEYE SALMON
WITH HOUSE PESTO**

Sockeye salmon grilled over cherry wood and mesquite coals with homemade pesto.
*Angel's Envy Rye finished
in rum casks - 100 proof*



FROM THE LAND

WAGYU MANHATTAN STEAK

Manhattan-cut steak sous vide medium rare and seared with whiskey demi-glace, with a creamy cacio e pepe polenta, steamed broccolini and grilled baby carrots.
George T Stag 2024 - 136.1 proof



SALAD

**AMALFI COAST
CAESAR SALAD**

Homemade Caesar dressing with lemon zest tossed with crispy romaine and homemade croutons.
Eagle Rare 10-year Bourbon - 90 proof



DESSERT

**HOMEMADE CHOCOLATE
OLIVE OIL CAKE WITH
BOURBON-INFUSED
CHERRIES**

*Willett Wheated 8-year
Bourbon - 108 proof*