

HIGH WEST & BLUEGRASS

(the perfect blend)

September 12th, 2013

reception at 6:30, supper served at 7

reception:

bluegrass charcuterie & bbq

high west 7000' peach vodka

grilled peach slushie

first course:

hackleback caviar

buckwheat bellini ,poached quail egg, horseradish emulsion

high west 7000' vodka

egg foam

second course:

veal creppenette

truffle peppercorn grits, flash wilted arugula

high west silver whiskey

domestic bitter liquor, sweet vermouth

third course:

grilled local pork loin

molasses glaze, bone marrow whipped sweet potato, confit brussle sprouts

high west american prairie reserve

walnut liquor, molasses cherries

fourth course:

tobacco crème brulee

cinnamon candied pecans

high west campfire

neat