



WOODINVILLE WHISKEY PAIRING & 4-COURSE MEAL

\$95 per Adult
Saturday 30th from 7pm



DOUBLE BARREL BOURBON COURSE 1:

Pork Belly: Snake River Farms pork belly, micro arugula, pumpkin puree.

BOURBON PORT FINISHED COURSE 2:

Harvest Salad: Arugula, butternut squash, pomegranate seeds, pumpkin seeds, sun dried figs, parmesan and a pomegranate balsamic vinaigrette.

STRAIGHT RYE WHISKEY COURSE 3:

Braised Short Ribs: Short Ribs, Acorn squash, carrots with cranberry glaze.

STRAIGHT BOURBON WHISKEY COURSE 4:

Cinnamon chocolate tart with pumpkin spice whipped cream.



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