

Barrel & Vine

THE FALL EDITION

- September 24th, 2026 -

AMUSE

Bone Marrow

Nectarine Mostarda Chutney, Housemade Brioche

- *Triple Oak Bourbon Whiskey* -

FIRST COURSE

Duck Carbonara

"Sunny Side" Quail Egg, Reggiano Parmesan,
Black Truffle Caviar

- *Kentucky Mule* -

SECOND COURSE

Chilean Seabass

Cassoulette, Heirloom Confit Tomatoes, Pistou,
Duck Fat Ciabatta Toast

- *Finished Rye Whiskey* -

THIRD COURSE

Quail

Sweet Potato Purée, Haricot Verts, Cipollini Onion,
Bordelaise Sauce

- *Bottled-in-Bond Cask Strength* -

FOURTH COURSE

Sticky Bun

Currants, Candied Pralines, Bourbon Caramel Injections

- *Cinnamon Carajillo* -

Menu created by: Chef Anton M. Vintes