



BOURBON DINNER

Amuse-Bouche

Crawfish & Cornbread Panna Cotta

Pickled Okra, Smoked Chili Butter

- Bubbles On Arrival -

First

Kombu-Cured Bay Scallops

Toasted Pecan Crumble, Granny Smith Apple,
Sorghum Hay

- Murray Hill Club -

Bright, Corn-Sweet, Hints of Vanilla, Apple, Caramel

Second

Butter-Poached Gulf Seabass

Blood Orange, Beurre Blanc,
Grilled Wild Mushrooms

- Joseph Magnus Bourbon -

Rich, Sherry-Driven, Dried Fruit, Dark Chocolate, Oak

Third

Braised Short Rib & Lobster Étouffée

Beurre Monté Poached Lobster, Caviar Hollandaise,
Pickled Shallots, Micro Leeks

- Cigar Blend -

Bold, Spicy, Leather, Candied Orange, Deep Oak Finish

Dessert

Southern Sticky Date Pudding

Warm Sorghum-Date Cake, Velvety Vanilla Anglaise,
Bourbon Pecans

- Murray Hill Club-Special Release -

Finished in Calvados Casks